



Le Grand Bouqueteau

Le Grand Bouqueteau is attached to the Chateau du Coudray Montpensier. That vineyard has been mostly planted by the Feray Family in 1999. 3 Hectares of old vines already existed at this time. The cellar has been built next to it in a lieudit named "Le Grand Bouqueteau".

Loire Vintage 2018: After two years complicated by frost, 2018 was a very good year for harvests. We are about 50hL/Hectares compared to 24hL in 2016 and 37hL in 2017. As for the quality of the grapes, it is very good, making the 2018 vintage one of the best vintages in recent years.

LE GRAND BOUQUETEAU CHINON CUVÉE TRADITION 2018

GRAPES: 100% Cabernet Franc

SOIL: 15 years old vine in average on sand, limestone and alluvial sand.

YIELD : 40hl per Hectare

WINEMAKING :

The Cuvée Tradition has been vinified in order to obtain wines that are fruity, fresh, fine with a good structure. Immediately after the picking, the grapes are destalked and put in tanks protected by a CO2 atmosphere. Tanks temperature is lowered below 10°C to prevent an immediate alcoholic fermentation and to allow 5 days of pre-fermentation maceration. This technique, new for us in 2003, increases extraction of aromas and soft tannins. After this stage the alcoholic fermentation starts and its temperature kept around 20-22°C (70 to 75°F). Once optimum tasting is reached (before the end of the alcoholic fermentation), the wine is run off and "micro-oxygenated" during 5 to 10 days before the malolactic fermentation in order to get softer tannins and bigger fruity body.

MATURING:

This wine has been racked 3 times and bottled in May 2019. 10% of the cuvee spend few Months in 500 liters oak barrels.

TASTING NOTES:

This young and fruity wine has red cherries that lie over soft tannins and a stalky texture. It is all about fruit, ready to drink, and not for aging

RECOMMENDED FOR:

- white meat, game, bird, red meet in sauce, Grilled fish cheese, BBQ, salads or by itself.
- Serve between 14-15°C. (60 to 62°F)

