



## *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 Valley Vintage 2019:** A mild winter led to an early bud break of the vine followed by a long cold spell in April and May. Summer was hot and dry. Vine suffered from the lack of water so September rains were highly beneficial to the grapes. Weather vagaries led a lower yield than previous year. Yet the quality is excellent. Wines are concentrated and structured by a balanced acidity. In general winemakers are as happy with their 2019 harvest as they were with the 2018 harvest.

## LE GRAND BOUQUETEAU CHINON CUVÉE TRADITION 2019

**GRAPES:** 100% Cabernet Franc

**ABV:** 14%

**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.

### **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.

### **SERVING TEMPERATURE:**

Between 14-15°C. (60 to 62°F)

