

BOURGUEIL

en la Vallée de l'Ormeau de Maure
lieu-dit « La Chopinière »

La Chopinière is a 1 ha parcel of vines oriented to the south east at the foot of the Ormeau de Maure valley, close to the hamlet of Marcé. Each year this vineyard offers exceptional maturity; the site early-ripening but with the particularity that the grapes here continue to develop perfectly and are often among the last to be harvested, thus yielding fabulously ripe fruit.



The 1700 Ha of Bourgueil vineyard laid out on the right bank of the Loire to the west of Tours, through rolling hills and alluvial terraces.

It was in 17th century that the Abbot Breton of the Abbey of Bourgueil first planted Cabernet Franc in Touraine; the variety is often known locally as 'Breton' in recognition.

Soils: The lower slopes are of clay-limestone, called 'tufs' in the region.

Climate: A temperate climate; the wide valley of the Loire allows the influence of the Atlantic to reach far inland. The south-facing slopes are favored as protected from northern winds.

Grape varieties: Cabernet franc. 100%.

Area planted: 1 ha.

Vine yield: 48 Hl/Ha

Culture: The vines are organically farmed, the soils are worked around each vine and grasses allowed to develop naturally between the rows. A very carefully tended vineyard with no missing plants, ensuring yields per vine are low.



Winemaking: The grapes are hand-picked into small containers then 100% destemmed, followed by a rigorous sorting and selection of the berries. Gentle maceration on the skins for 5 to 6 weeks in conical wooden vats followed by 12 month maturation in these same vats.

Winemaker: Marc Vappereau and Jean Mounard

Tasting note: The colour is deep and dark. The nose is redolent of ripe fruit and stewed prunes. The mouthfeel is rich-textured and concentrated revealing ripe, velvety tannin and a harmonious and integrated structure. A wine worthy of a fine meal.