



Cuvée "Léandre"

GEOGRAPHY AND TERROIR

Vines located in the Val de Sorne gorge (slopes to the south of Montaigu)

South/south-east facing

Calcareous sandstone and variegated triassic Keuper marls

GROWING CONDITIONS

Biodynamic vineyard, inspected and certified by Demeter France since 2003: we use horn manure (500P), silica (501) and herbal infusions. These techniques preserve the indigenous yeasts which contribute to the authenticity and purity of our wines.

Grape varieties: This wine is the fruit of a plot where 11 heirloom grape varieties which existed before the introduction of AOC, in the time of our grandfather Léandre, have been companion planted: Trousseau, Poulsard, Burgundy Pinot Noir, Jura Pinot Noir, Pinotin, Gamay Noir, Gamay Teinturier, Gamay Blanc, Petit Béclan, Argan and Enfariné. Each variety confers its particular qualities on the harmonious blend reminiscent of older wines. Yield of about 25Hl/Ha (almost 2 tons per acre) to ensure the wine is naturally balanced.

VINIFICATION

All the grapes are vatted together for 1 month (a lunar cycle) with indigenous yeasts, no chaptalisation, nor any oenological additive. The grapes are then destemmed without pumping the wine, which is subsequently matured in an egg-shaped tank, without any addition of SO₂, for 10 months. The wine is bottled without any prior filtration, on a gravity-fed bottling line, on a fruit day according to the lunar calendar, and still no SO₂ is added. The bottles are stopped with natural, fire-branded corks.

TASTING NOTES

Dark cherry-red colour, complex aromas of red fruits, against a background of woody undergrowth. Impressively powerful in the mouth with a fruity and tannic finish. Serve at 16° C with beef, pâtés or cheese

Ageing potential: 10 years

