

# SYLVAIN BRUNEAU

## VIN DE FRANCE - PET'NAT Blanc 2 Noir

The Sylvain Bruneau estate is a long family story that began several generations ago in Saint Nicolas de Bourgueil. It is now taken over by Sylvain. Sylvain perpetuates the traditional gestures of wine making to increase the quality of wines and preserve the environment. The domain extends over an area of 20 hectares protected to the north by the forest. Half of it is located on the south-facing hillsides and is covered with old vines planted in clay-limestone soils covering the freestone. This gives full-bodied wines with red fruits aromas. The other half of the vineyard is planted on sandy soils which gives light fruity wines.



100%  
Cabernet Franc



59°F  
15°C



0-2 years



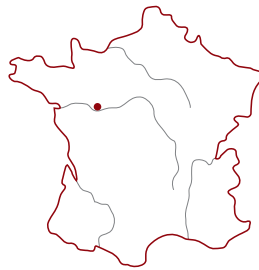
20 years old



Organic



45 hl/ha  
1000 bottles



**VINEYARD** : 22 ha

**SOIL** : Sandy slopes

**EXPOSURE** : South

### TERROIR

### WINEMAKING

**HARVEST** : Hand harvest.

**VINIFICATION** : Direct pneumatic pressing. Fermentation of sugars bottled and that's it!! Juice kept in cold for one month. Once the juice has settled, temperature increase till 20° and fermentation begins with indigenous yeast. When the density arrive till 1200 - 1300 g/L the wine is bottled. Fermentation ends in bottle. Then wine is disgorged to remove the lees.

**MATURATION** : Few months on a lath. Then wine is disgorged to remove the lees.

### TASTING NOTES



Pale golden color



Fresh grapes, apple, pear juice



Well-balanced and fresh

### FOOD PAIRING

Appetizer

Strawberry pie