

SYLVAIN BRUNEAU

SAINT NICOLAS DE BOURGUEIL Les Petites Mains

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



10-15 years



60 years old



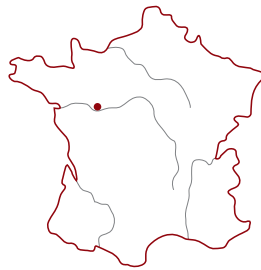
Organic



35 hl/ha
400 bottles



TERROIR



VINEYARD : 22 ha

LOCATION : 60 years old vines located in a small village : «Les Turellières»

SOIL : Clay-limestone slopes

EXPOSURE : South

WINEMAKING

HARVEST : Mechanical harvest.

VINIFICATION : «Integral» fermentation. Gravity vatting. Manual barrelling berry by berry in two barrels for alcoholic and malolactic fermentation, in order to softens the tannins of the wood and brings more roundness to the wine.

MATURATION : The wine is aged for 10 months in a stoneware jar.

TASTING NOTES



Deep crimson, violine reflections



Present and singular fresh red fruits.



Beautiful and frank minerality.
Great tension.

FOOD PAIRING

Potted pork

Veal Osso Buco

Brillat-Savarin cheese