

Clos des Quarterons Saint-Nicolas de Bourgueil "Le Fondis" red 2022



Product price:

€144.00

Product features:

Area: LOIRE

Winemaker: Agnès et Xavier AMIRAULT

Vintage: 2022

Appellation: Saint-Nicolas de Bourgueil

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: cabernet franc

Product short description:

If there were a "Cru" ranking in Saint-Nicolas de Bourgueil, Le Fondis would be among the top.

Product description:

PRESENTATION of Clos des Quarterons
+ ALL ITS OTHER WINES IN STOCK

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Technical Sheet written by the domaine :

Grape Variety: 100% Cabernet franc

Origin and Originality: This parcel located at the lieu-dit: Le FONDIS, has been known for producing good wine for over 300 years. We have found maps pointing to the areas of Excellence in the region for

the harvest of fruits and vegetables. Le Fondis was already renowned at that time for its wine! This parcel could aspire to become a "Cru," if we pursued that path. In this vineyard, we spend 30% less time maintaining it compared to others. It is less susceptible to disease, and its grapes are always beautiful and well-balanced. A Cru!

Vine Management: On this type of soil, "deep gravel over clay," it is important to maintain a balance that allows the vine to withstand the whims of the weather (drought, heavy rain). This balance is achieved through a low input of "Maison" compost receiving biodynamic preparations. At the onset of winter, we plow shallowly to bury the compost. In Spring, the controlled cover crop by its natural flora better manages the vigor of the vine to produce wines of great typicity. Our vineyard is hand-harvested by us, with a first sorting on the vine to ensure that the fruits arrive in our cellar in perfect sanitary condition.

Vinification: Our goal is to harvest perfectly healthy grapes at optimal maturity. The harvest is destemmed and sorted a second time, then we perform "integral vinification." The berries are directly introduced into 500L barrels (demi-muids). We use only the indigenous yeasts from each parcel. We macerate for 3 to 5 weeks and roll the barrels several times a week at the beginning, then we stop after the 3rd week. We vinify without any additives!

Aging: Once the wine is drawn off, we gently press the "marcs" (skins and seeds after maceration) which we blend with the free-run juice, then we transfer into the same barrels for aging of 18 to 24 months.

Food Pairing: Take out the cast iron pot and take your time! Pork or beef cheek in sauce, cassoulet, duck confit.

Tasting Temperature: 16°- 17°C

Aging Potential: 10 years

Musical Pairing: Dense, deep, and inviting contemplation!
"Stairway to Heaven," Led Zeppelin. 8.02 minutes of happiness...

<https://youtu.be/QkF3oxziUI4>