



VINDEPENDENTS

# Domaine des Mailloches

## Bourgueil Vieilles Vignes

COUNTRY OF PRODUCTION	France
REGION OF PRODUCTION	Loire
APPELLATION	AOC Bourgueil Vieilles Vignes
WINE STYLE	Still Red
ABV %	13%
RESIDUAL SUGAR (g/l)	0
CLOSURE	Natural Cork
VEGAN	
VEGETARIAN	Yes
ORGANIC	No
BIODYNAMIC	No
LOW SULPHUR	Yes

### The Estate

Located in Restigné, in the heart of the Bourgueil appellation, Domaine des Mailloches is an old vineyard dating back over 100 years. Eight generations of winemakers have followed and today Samuel Demont and his family continue to farm 16 hectares of Cabernet Franc. Planted on sandy soil, gravel and clay - limestone, the vines are grown sustainably.

### Winemaking

80 -100 year old vines are subject to strict pruning and selective disbudding to help control the vigour of the vine and ultimately increase the concentration of flavours and colour. In the cellar the wine is fermented for 2-3 weeks at controlled temperatures. Pumping over ('remontage') is used to encourage further extraction. Malolactic fermentation takes place before the wine is matured in tank for 9-18 months.

### Tasting Note and Food Pairing

With its deep black-cherry and plum hue, black fruit dominate this wine's nose. Harmonious flavours of red fruit and liquorice develop on the palate, supported by well-structured tannins. Pairs well with grilled meats, red meats, dishes cooked in a sauce, cheeses. Serve at 16-17°C.

### Other

Aging potential of 10 to 15 years.

Gold medal winner at Ligiers Contest in Angers 2018 (2017 vintage).

