

technical sheet



RANGE: ASSEMBLAGE

ROUGE DE SCHISTE

2018

PDO (AOC) ANJOU BRISSAC



The aim of the winery is that each cuvée should be a unique work, never made before, and never to be made again - each with its own moment or pleasure!

The idea of this wine is to make a new style of Anjou Brissac, to celebrate the appellation's new name.

GEOLOGY

Bedrock of greenish-grey schist and altered green to purple schist.

GRAPE VARIETY

50% cabernet franc, 50% cabernet sauvignon.

GROWING METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products.

WINEMAKING

Light pressing, short skin contact, with mostly whole bunches, 18 months' ageing in stainless steel vats for vintage 2018, unfiltered. Low added SO₂ to respect the fruit.

ANALYSIS AT THE BOTTLING STAGE

Very low sulphites: total 25 mg/L (free 17 mg/L)

Alcohol: 14.59% vol

TASTING

The nose suggests perfectly ripe Cabernet Franc and Cabernet Sauvignon. The palate displays supple tannins and nice balance. After the very marked notes of red and black fruits, the finish gives a real sensation of freshness.

ADVICE

Our favourite deal: simply on red meat.

This wine is alive. A slight pearl being present at the opening, a decanter may be appropriate for the first two years.

Serve at 13°C to taste between 16 and 17°C.

Cellaring: 5 years and more.



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