

Domaine Bellevue Un terroir
Earl Vauby Des vins
Vigneron en val de Loire



Soil : Siliceous gravel and small, with basement limestone-clay and flint. It is on this soil type, I think is the best match local variety.

Grapes : 60% Cabernet Franc, 40% Cabernet Sauvignon.

Harvest: Only mechanical, it was held October 2, 2005. The grapes are completely de-stemmed.

Winemaking: After steeping, the temperature is maintained at 30 ° C for 12 h, then from the start to ferment, it is controlled between 26 and 28 ° C for 7 days. The maceration lasted 20 days, malolactic fermentation took place partly on the grounds.

Breeding : The wine will always be stored in tanks, after two extractions and a collage, put was held January 10, 2007.

Nose : Has good intensity. Presence of fruit (cherry ripe, stone fruit, cassis, black fruit and blueberry). Some notes of roasted coffee. Mouth has a supple attack and sweetness. Tannins still a bit rough and cut.

Commentaires de dégustations réalisés par Mr Dominique Layac (œnologue).

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