



2014 Cabernet Franc AOC Anjou

Vintage Report

Winter started with mild temperatures and low precipitation causing the blooming cycle to start early in the spring. March and April were unusually warm, leading to an early budbreak around April 10th. The growth slowed down in May as temperatures lowered and rainfall increased. June saw an increase in temperature and low amounts of rain. Flowering began around June 10th. Regular conditions in July and August created the perfect environment for the vine's growth. The canopy and clusters developed well and rapidly under good conditions. The grapes reached great maturity thanks to a warm month of September. The harvest took place in idyllic condition without rain and pleasant temperatures.

Vineyard

Soil: Silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (limestone)

Surface area: 5 hectares (12.35 acres)

Age of vines: 35-45 years

Viticulture

Pruning: Guyot Mixte pruning system

Cultivation: Covering the vine stock with soil in autumn, plowing-down in spring, tilling and allowing natural grass to grow between the rows; biodynamic practices include infusions and plant decoctions applied to the vineyards according to the lunar calendar.

DEMETER Certified 100% Biodynamic.

Harvest

Cabernet Franc harvested October 8-10, hand-picked in 12-kilogram (26-pound) boxes and sorted in the vineyard

Yields: 37 hectoliters/hectare

Vinification

Destemmed grapes were fermented using native yeasts; average of 30 days maceration without extraction; gentle cap punching; limited pump-overs; and infusion techniques at temperatures of 18 C to 25 C (64 F to 77 F). Slow and gentle pressing in a pneumatic press.

Maturing

Eighteen months on fine lees in French oak casks used five times previously; aged in ancient troglodyte cellars cut into the limestone hillside on the property

Bottling

Bottled without filtration or fining on April 27, 2016, a "fruit day"

Varietal Composition

100% Cabernet Franc

