



## 2014 Grolleau 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: 2 hectares (4.94 acres)

Age of vines: 60 to 90 years

### Viticulture

Pruning: Gobelet system of spur pruning

Cultivation: Covering the vine stock with soil in autumn, plowing-down in spring, tilling and allowing natural grasses to grow. Biodynamic practices include infusions and plant decoctions applied to the vineyards, following the rhythms of the biodynamic calendar. DEMETER Certified 100% Biodynamic.

### Harvest

Grolleau was harvested on October 1-2 at optimal maturity; the grapes were hand-picked in 12-kilogram boxes and sorted in the vineyard

Yields: 35 hectoliters/hectare

### Vinification

Destemmed grapes were fermented using native yeasts; 20-day 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

Eleven months on fine lees in Burgundy casks, used five times before, in ancient troglodyte cellars cut into the limestone hillside on the property

### Bottling

Without filtration or fining on September 7, 2015, a "fruit day"

### Varietal Composition

100% Grolleau (red grape variety indigenous to the Loire region)

