

DOMAINE DE L'OUBLIÉE

Merci la vie 2019 – aoc Bourgueil

The idea of this wine: It is the wine of friends who pass by unexpectedly with a local charcuterie and a Saint Nectaire (farmer of course) ... welcome friends! Or, Merci la vie is the wine of occasions... without occasions in fact, just for fun... with Sunday chicken (it works with Wednesday's too!), summer grills, good homemade pizza in the winter...

Soils : Gravely and sandy. Alluvions de la Loire

Cépage cabernet franc

Taille guyot à 6 yeux maximum.

The grapes come from the domaine at 50%, as well as from purchases of grapes from 1 winegrowers friend of Bourgueil working in organic and biodynamic ways.

Culture de la vigne according to the principles of organic farming and biodynamic.

Vendanges manuelles in 15 kg crates. The grapes are then sorted on the table. Destemmed harvest.

Vinifications : No oenological product used. 31-day vatting (cement tank).

Elevage en cuve en ciment pendant 10 mois

2gr de So2 avant la mise en bouteille.

Dégazage sous azote.

Bottled on august, 28, 2021

Température de service 15-16°.

Drink it over the next 15 years.

Vin biologique certifié FR-BIO-01

Détails techniques

Date de plantation : plantation entre 1974 et 1999

Rendement : 35 hl/ha

Titre alcool : 13.33°

Sucre résiduel : 0 gr/l

Ph : 3.73

So2 total : 23 mg/l

Bouchon : Lafitte Liège 1+1 (rondelle de liège naturelle aux extrémités) 45/24