

DOMAINE DE L'OUBLIÉE

Notre histoire 2018 – aoc Bourgueil

The idea of this wine: Notre histoire arouses the appetite, so "A table! "

It is the wine to accompany the cuisine of our grandmothers, you know this relatively simple traditional cuisine and above all ... with taste ... pork cheeks, a beef carrot, a roast veal but also a leg of lamb of 7 hours cooking (or more!), a rack of lamb with herbs, an osso bucco, a lamb tagine rather on spices or herbs (cumin, coriander...).... and above all, good company.

Sols : On the hilleside. Clay and flint on calcaire.

Cépage cabernet franc

Taille guyot à 6 yeux maximum.

Cultivation of the vine according to the principles of biodynamics.

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

Vinifications : No oenological product used. maceration for 30 days (cement tank).

Elevage in cement during 18 month.

Unfiltered.

3gr of So2 before bottling.

Bottled on March 27, 2020.

Temperature of service 16-17°.

Vin biologique certifié FR-BIO-01 et DEMETER

Détails techniques

Planting date : plantation de 1956 à 1990

Rendement : 25 hl/ha

Alcool : 14,01 %

Sucre résiduel : 1,2 gr/l

Ph : 3,40

So2 total : 35 mg/l

Bouchon : Treccases Super Naturel 49/24