

# SAUVION

## LE PUY BEL - ABORD SAINT-NICOLAS DE BOURGUEIL. 2008

<b>Color</b>	Red
<b>Varietal</b>	100% Cabernet Franc
<b>Appellation</b>	Saint-Nicolas de Bourgueil
<b>Alcohol content</b>	12.5% alc/vol
<b>Area</b>	12.35 acres
<b>Soil</b>	Clay-limestone on gravel
<b>Rootstock</b>	SO4
<b>Fertilization</b>	None
<b>Density</b>	1,214 vines/acre
<b>Ages of vines</b>	37 years
<b>Pruning</b>	Simple Guyot
<b>Harvest</b>	Machine harvest
<b>Fermentation</b>	In temperature-controlled stainless-steel tanks
<b>Duration</b>	25 days
<b>Temperature</b>	68°F
<b>Malolactic fermentation</b>	Yes
<b>Maturation</b>	Hot maceration during 4 days
<b>Fining</b>	Filtration
<b>Aging</b>	Up to 5 years
<b>Appearance</b>	Deep red with purple highlights
<b>Nose</b>	Ripe stone fruits, wonderful tannic structure with an underlying liquorice note
<b>Palate</b>	Both elegant and fresh on the palate, finesse with a silky mid-palate, wonderful length
<b>Food pairing</b>	Excellent with white and red meats or cheese, as well as stews

