

SAUVION

LOIRE VALLEY - SAINT-NICOLAS DE BOURGUEIL. 2008

Color	Red
Varietal	100% Cabernet Franc
Appellation	Saint-Nicolas de Bourgueil
Alcohol content	12.5% alc/vol
Area	27.18 acres
Soil	Clay-limestone on gravel
Rootstock	SO4
Fertilization	None
Density	2,023 vines/acre
Ages of vines	30 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	21 days
Temperature	68°F
Malolactic fermentation	Yes
Maturation	None
Fining	Filtration
Aging	Up to 5 years
Appearance	Red with purple highlights
Nose	Fruity, soft red berries
Palate	Fruity, tannic structure, could be drunk at a cold temperature
Food pairing	Excellent with white and red meats or cheese, as well as stews

