



MAISON FONDÉE EN 1851

# BOUVET-LADUBAY

## Anjou Les Nonpareils Vintage



**Grapes :**  
100% Cabernet Franc

**Vineyards :**  
Blue-flint hillsides around the town of Brissac.

**Vine growing :**  
Closely pruned vines limit the yield to 30 hectolitres/hectare. There are no chemical treatments of the soil. The alleys between the vines are ploughed and "bouillie bordelaise" treatment is restricted. Crop thinning is practised during the summer and leaves are removed to encourage ripening. The grapes are harvested in stages, by hand at their optimum maturity.

**Wine making :**  
A traditional fermentation is conducted in thermo-regulated stainless steel vats using naturally occurring yeasts and a yeast starter made from the wine called "pied de cuve". Temperature is carefully controlled and sulphur additions are dosed precisely. The wine remains in the vat for 22 days. Following malolactic fermentation, the wine is transferred to the barrels by gravitational racking.

**Maturation :**  
The wine is aged in oak barrels without fining.

**Packaging :**  
75cl sommelier bottle.  
Spanish or Portuguese natural cork.  
Case of 6 bottles individually protected.  
Luxury gift packaging for 2, 3 or 4 bottles.

**Tasting notes :**  
Exceptional wine.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération