Cousin-Leduc, Pur Breton

Producer: Cousin-Leduc
Vendor: Jenny & François Selections
Category: Wine - Still - Red
Grape variety: Cabernet Franc
Region: Loire Valley, France
Subregion: Anjou-Saumur
Appellation: Vin de Table
Features: Organic, Biodynamic, No sulfites added
Alcohol by volume: 13.0%

Product information

Age of Vines: 40 years
Yields: 30hl/ha 6,500 bottles
Pruning Method: Guyot
Soil: Black loam infused with deep beds of Limestone.

Vinification Method: The grapes are hand-harvested, brought to the winery by a horse, destemmed and gently pressed. Only natural yeasts are used and the juice undergoes an extended maceration. Aged in old oak barrels.

Tasting Note: Ripe plum, juicy cherry, red apple core and chalk tones dominate the nose. Crushed strawberries mixed with invigoratingly fresh Bing cherry and red apple flavors explode on the palate.

Pairing: Works with herb encrusted roast chicken, pan-seared duck breast, artisan pork, duck or rabbit paté, cured meats and young or aged mild cheeses on rustic bread.

Producer information

Olivier Cousin cultivates 12 hectares of vines in and around Martigne Briand, which is nestled in the fertile and generous Loire Valley. His vineyards are planted with Gamay, Chardonnay, Cabernet Franc, Grolleau and Chenin Blanc. All of the wines Cousin crafts are certified biodynamic. He plows his vineyards with his horse Joker, uses only indigenous yeasts and shuns enzymes, sugar and sulfites. Oliver Cousin is constantly experimenting to improve the quality of his wines and they often undergo an extended maceration, which adds greater character to the final wine. Cousin crafts wines that celebrate the harmony that exists between man and nature. His hard work and understanding of the vines in his small Loire Valley vineyard represent some of the finest natural wines that are currently available in the United States.