

Sablonnettes



VdT (in Anjou area)

Le Bon P'tit Diable
Red
LOIRE

Organic/ Biodynamic (Qualité France)

Varietals
Cabernet Franc

Soil

Schist

Age of Vines 20 years old.

Pairing

Serve with grilled pork, beef, veal or creamy cheeses.

Christine & Joel Menard have been making wine in the heart of the Coteaux du Layon AOC for more than twenty years. They produce an outstanding array of wines from Cabernet Franc, Grolleau, Gamay & Chenin Blanc. They practice biodynamic methods in their 13 hectares of vines. Christine & Joel run their domain to very exacting standards & as a result they produce stunning, natural wines—without employing artificial yeast. The wines from Sablonnettes are not chaptalized or filtered, these wines are vibrantly alive.

<http://lessablonnettes.free.fr/>

Pruning Method: Cordon

Le Bon P'tit Diable:

Yields: 40 hl/ha 4,000 bottles

Vinification: Grapes are harvested by hand & destemmed before maceration which lasts for five days. The wine rests in tank for six months before it is bottled with 2-3gr/hl sulfites.

Tasting Note: A lighter and brighter style Cabernet franc filled with raspberry and strawberry aromas and easy to drink. Round, fresh, with a balance between the nice ripeness of the grapes and a pretty acidity.