Jenny & François Selections
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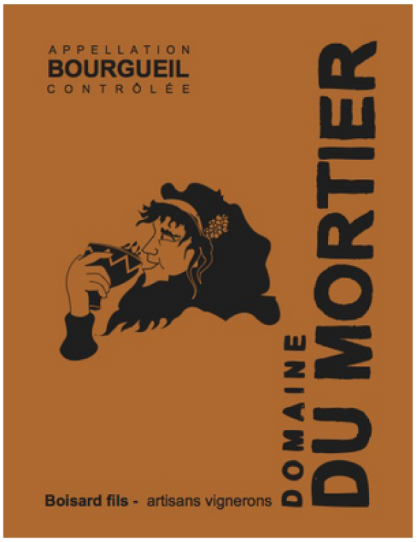
Domaine du Mortier, Les Pins

Producer	Domaine du Mortier
Vendor	Jenny & François Selections
Category	Wine - Still - Red
Grape variety	Cabernet Franc
Region	Loire Valley, France
Subregion	Touraine
Appellation	Bourgueil
Features	Organic, Biodynamic
Alcohol by volume	12.0%



Product information

Age of vines: 60 year old vines from 1 parcel
Yield: 23hl/ha
Soil: Clay and Chalk

Vinification Notes: Grapes are hand harvested, then the whole bunches go into 50 hectoliter oak vats for a traditional fermentation at low temperature (due to the cool outside ambient temp) that takes about 20 days. They use a starter of lees from previous vintages to start the fermentation, and line the bottom of the tank with boxes so the grapes are not in contact with any of the juice at the bottom. The wine stays in tank for about 4 months until it is bottled with 15 mg per liter of sulfur added.

Producer information

Domaine Mortier is a small, 9 hectare vineyard located in the Saint Nicolas de Bourgeuil AOC which lies between Angers and Tours. The two brothers Fabien and Cyril Boisard started Domaine du Mortier nearly ten years ago, at a very young age, and while they may not be from a winemaking family, they have been making outstanding wines for quite some time. They are passionate about developing the life of the soil and plant crops within their vineyard to enhance the diversity of the soil and the flavors found in the wine. This is a very practical method to promote eco-diversity and create stunning wine.

Certification: Certified Organic Biodynamic (ECOCERT).