Jenny & François Selections
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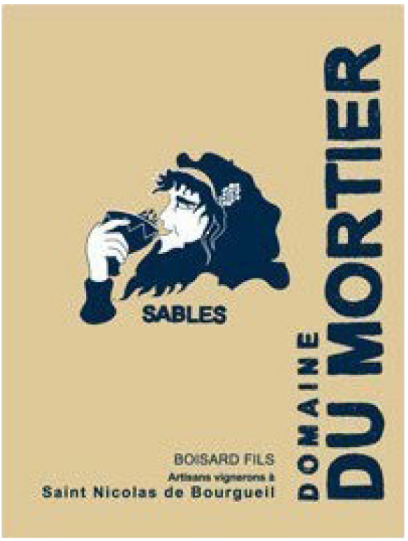
Domaine du Mortier, Sables

Producer	Domaine du Mortier
Vendor	Jenny & François Selections
Category	Wine - Still - Red
Grape variety	Cabernet Franc
Region	Loire Valley, France
Subregion	Touraine
Appellation	Saint-Nicolas-de-Bourgueil
Features	Organic, Biodynamic
Alcohol by volume	13.0%



Product information

Age of vines: A combination of 7 parcels, one at Vines from 15-60 years old
Yield: 43hl/ha
Soil: Sandy

Vinification Notes: Grapes are hand harvested, then the whole bunches go into 70 hectoliter concrete tanks for a traditional fermentation at low temperature (due to the cool outside ambient temp) that takes about 14 days. They use a starter of lees from previous vintages to start the fermentation. The wine stays in tank for about 6 months until it is bottled with 16 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).