Jenny & François Selections
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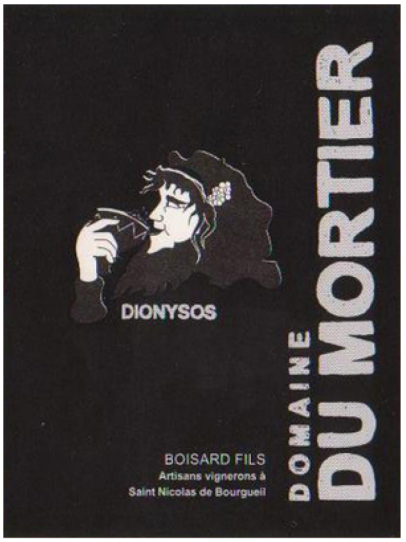
Domaine du Mortier, Dionysos

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



Distributor's notes

Age of Vines: 30 Years

Yields: 40 hl/ha

Pruning Method: Guyot

Soil: Gravel.

Varietals: 100% Cabernet Franc.

Vinification Method: The grapes are hand-harvested, destemmed and gently pressed. The cellar is in a cave beneath the ground. Only natural yeasts are used and the juice undergoes an extended maceration. Vinified in barrel and then aged for 8 months in oak.

Tasting Note: Deep red in the glass with purple highlights. Scents of raspberry and currant dominate the nose and are backed by a dusting of stones. The red berry fruit follows through on the palate. This is a full and round red with loads of juicy berry fruit, a great mineral backbone and it finishes with a note of sweet spice.

Pairing: Serve with grilled artisan sausage, braised pork loin or grilled pork chops, savory chicken dishes, paté, cured meats and young or aged mild cheeses on warm, rustic bread.

About the producer

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).