

Technical Sheet

Frédéric Mabileau

Saint Nicolas de Bourgueil

Rouillères 2016



VINEYARD

Appellation	Saint Nicolas de Bourgueil
Superface	18 ha
Terroir	sand and gravel
Grape variety	Cabernet Franc
Average age of vine	38 years old
Density of vines	5000 vines / hectare
Rootstock	3309
Pruning Method	Simple guyot
Culture	Organic and in conversion to biodynamic
Yields	27 hl / ha
Harvest	Manual

VINIFICATION

Destemming	Yes
Sorting	Sorting the grapes on the table and transferring them par a conveyor belt to fermentation tanks in order to keep grapes intact.
Maceration	Prefermentation in cold
Fermentation	In tank, neither punching the cap nor trituration, regular winding-up
Type of tank	Thermoregulated stainless steel tank
Aging	4 months in tank, stabilisation naturally in cold 2 times of wine racking before bottling.
%Vol	12,5



COORDONNEES

Frédéric Mabileau

6, rue du pressoir

37140 St Nicolas de Bourgueil

Tél: +33(0)2 47 97 79 58

Fax: +33 (0)2 47 97 45 19

contact@fredericmabileau.com

www.fredericmabileau.com

Managers | Nathalie & Frédéric Mabileau