

Technical Sheet

Frédéric Mabileau

Anjou

Chenin des Rouillères 2016



VINE

| | |
|-----------------------|--|
| Appellation | Anjou |
| Surface | 0,53 ha |
| Terroir | sand and gravels over the white clay layer |
| Variety of grape | Chenin |
| Vine's age | 9 years old |
| Density of plantation | 5000 pieds / hectare |
| Rootstock | Gravesac |
| Carving | Simple guyot |
| Culture | Organic |
| Yield | 25 hl / ha |
| Harvest | Manual |



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

VINIFICATION

| | |
|--------------------|---|
| Pressing | A slow and pregressive pressing |
| Fermentation | At a low temperature with the indigenous yeasts |
| Type of tank | Thermoregulated stainless steel tank |
| Barrel | No |
| Agitation | No |
| Collage | No |
| Average production | 3 500 bottles |