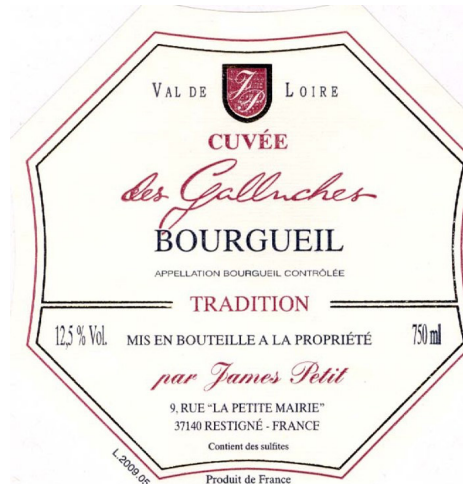


Domaine de la Petite Mairie



Bourgueil Les Galluches



At a Glance:

- **Appellation:** AOC Bourgueil
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple parcels of vines around Bourgueil on the gentle, south-facing slope overlooking the Loire river
- **Soil Types and Compositions:** Sandy topsoils atop limestone bedrock
- **Vine Age, Training, and Density:** Planted at 4,500 vines/ha and trained in Guyot, vines average 45 years old.
- **Average Yields:** Controlled through debudding and green harvesting
- **Average Harvest Date and Type:** Machine harvesting, usually in early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 4-6 months in oak foudres
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Bentonite fining if necessary, diatomaceous earth filtration
- **Sulfur:** Applied after malolactic and at bottling

In The Glass:

The Galluches cuvée is made from a blend of grapes harvested from different parcels, a majority of which are on sandy soils, which yield a wine of intense aromatics and subtle tannins. The Galluches is a consistently impressive wine that is sophisticated in its subtle complexity and offers impeccable value.