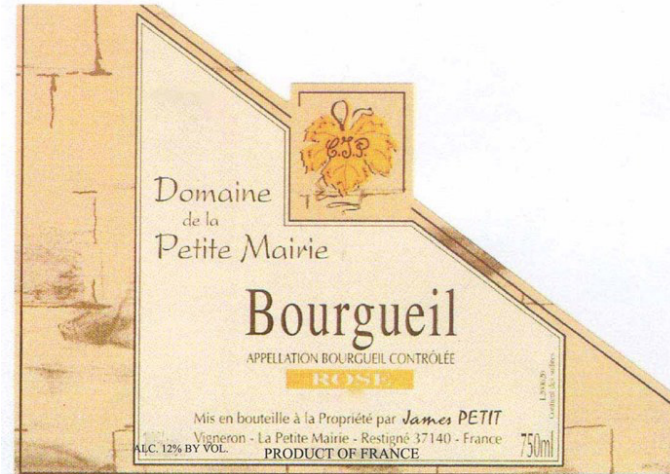


Domaine de la Petite Mairie



Bourgueil Rosé



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:** Sand, gravel, and lime-stone-clay
- **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 late September

In The Cellar:

- **Fermentation:** Macerated portion of rosé (50%) ferments spontaneously in stainless-steel tanks before being bled off from red wine (saignée). Direct-press portion of rosé (50%) ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 4-6 months in stainless-steel tanks
- **Press Wine:** 50% press wine, 50% free-run wine
- **Fining and Filtration:** Bentonite fining if necessary, diatomaceous earth filtration
- **Sulfur:** Applied after malolactic and at bottling

In The Glass:

A scintillating dry Rosé made exclusively from the Cabernet Franc grape, this quintessential wine of Bourgueil carries a pale rose color and bristles with the minerality that defines the terroir of this region. Far from simple, it performs a master class at the table with a variety of cuisine and can actually gain complexity with some time in the bottle.