

Domaine de la Petite Mairie



Domaine de la Petite Mairie is owned and managed by Corinne and James Petit, an enthusiastic couple devoted to their little corner of the Loire Valley and its wines so celebrated by Rabelais. They have an uncompromising vision of the expression of the Cabernet Franc grape married to the unique terroir of Bourgueil. On a gentle, south-facing slope that leads to the banks of the Loire, the domaine's vines are planted on rocky, slightly sandy soils that provide excellent drainage and are ideal sites for vine growth. The southern exposure gives the Cabernet Franc grapes the sun and warmth necessary to fully ripen in this northerly region.

Two reds and a rosé are produced at the domaine and all of the wine is composed entirely of Cabernet Franc. Although quite fine and charming in their youth, the red wines will surprise in their tenacity and their remarkable ability to age and reveal additional elements of their respective personalities.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments when necessary
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Sand, gravel, and limestone-clay
- **Vines:** Planted at 4,500 vines/ha and trained in Guyot, vines average 45 years old.
- **Yields:** Controlled through debudding and green harvesting
- **Harvest:** Butte de Tyron hand harvested, other wines harvested by machine, usually early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After total destemming, wines ferment spontaneously in stainless-steel tanks. Cuvaison lasts 15-20 days.
- **Extraction:** Red wines see daily pumpovers during cuvaison
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation in stainless-steel tanks

Aging:

- **Élevage:** Wines age in stainless-steel tanks and older oak foudres and barrels for 4-18 months.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Bentonite fining when necessary, diatomaceous earth filtration when necessary
- **Sulfur:** Applied after malolactic and at bottling