

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

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

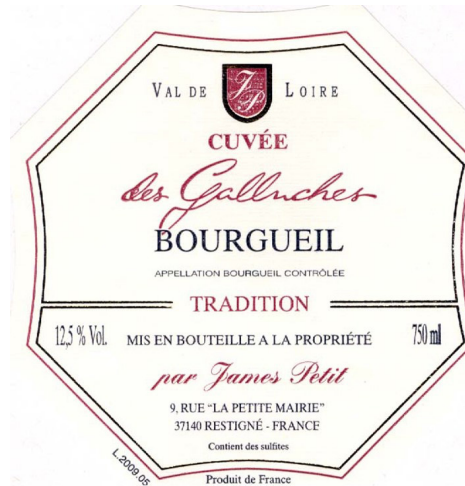
In The Glass:

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.

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.

Domaine de la Petite Mairie



Bourgueil Cuvée Ronsard



At a Glance:

- **Appellation:** AOC Bourgueil
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:** 5,000 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 a single parcel of vines surrounding the estate in Restigné near Bourgueil
- **Soil Types and Compositions:** Deep gravels 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:** 6-9 months in older 225-l oak barrels
- **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 “Cuvée Ronsard” is made from a single vineyard situated on deeper gravels surrounding the Gambier compound that give the wine a more masculine mien, structured yet regal. A wine of exceptional complexity, the “Ronsard” benefits from significant aging. We have had the pleasure of drinking the 1959 with M. Petit at a fine lunch of braised sanglier some 50 years after its birth.

Domaine de la Petite Mairie



Bourgueil Butte de Tyron

DOMAINE de la PETITE MAIRIE



Butte de Tyron

BOURGUEIL

APPELLATION BOURGUEIL CONTRÔLÉE

2014

Alc. 12.5% by vol.
Contains sulphites

J&C PETIT - Earl Domaine de la Petite Marie
9 rue LA Petite Mairie - 37140 RESTIGNÉ

750ml.
Product of
France

At a Glance:

- **Appellation:** AOC Bourgueil
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:** 4,200 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 1 ha of vines high on the slope above Bourgueil
- **Soil Types and Compositions:** Limestone-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:** Manual, 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:** 6-9 months in older 225-l oak barrels
- **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:

James and Corinne Petit recently gained access to a superbly situated one-hectare parcel in the Bourgueil appellation called “Butte de Tyron”—and, beginning with the 2014 vintage, this lot will be bottled as a separate cuvee exclusively for Rosenthal Wine Merchant. We take proud possession of the “Butte de Tyron” as the quintessence of Bourgueil, an expression of the charm and, yes, the seriousness of the finest examples of this appellation.