



DOMAINE DE LA BARBINIERE



Les Courbes

FIEFS VENDEENS A.O.C. CHANTONNAY
RED WINE 2018



Organic farming

GRAPE VARIETIES

Cabernet Franc
Négrette
Cabernet sauvignon

TERROIRS

Grey schists of the
Precambrian Age

STYLE

Red wine, FIEFS VENDEENS A.O.C.

VITICULTURE

Age of the vines : 33 years old
Shallow soil cultivation
Controlled natural grass cover
Organic farming
Yield : 32Hl/ha
Hand harvesting in small crates and hand-sorted
on the vine.

WINEMAKING AND AGING

Total destemming.
Cold soak for 6 days and fermentation up to 12 days
with native yeast for Négrette.
Maceration and fermentation with indigenous yeast
during 4 to 5 weeks for Cabernets.
Aging of 6 months in stainless steel tank and 12
months in half-muids (600L).
Unfiltered wine.

FOOD AND WINE PAIRING

Perfect match with red meat or stewed meal.

Aging potential
5 to 10 years

Serving
Open 2h in advance and serve at 15-16°C