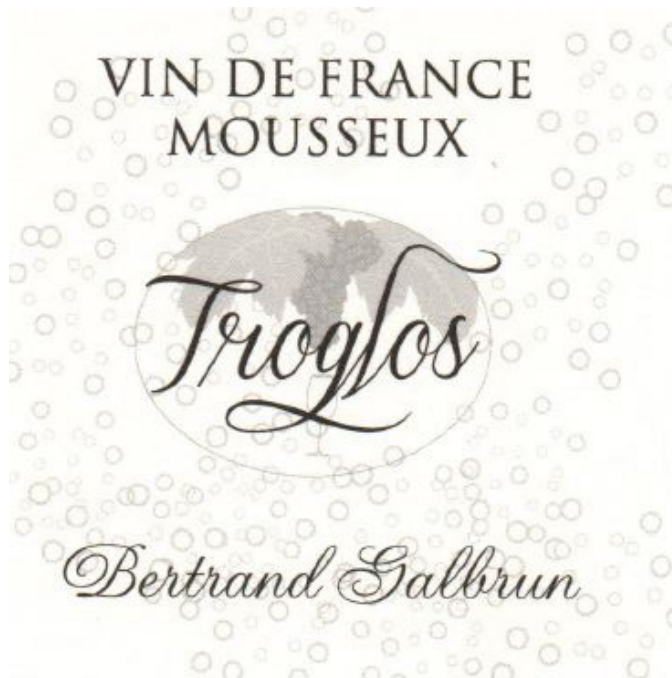


Bertrand GALBRUN,
Vigneron
8 rue du Pontarin - 37140 BENAIS - France

PROFILE

In Bourgueil, a sleepy commune situated on the right bank of the Loire River about midway between Angers and Tours, we see the mainstay grape, Cabernet Franc, produced in its apogee. Inspired by the uniqueness of the terroir, Bertrand Galbrun founded his eponymous domain in the area in 2005 and he now farms 3.5 hectares of 100% organic grapes. He is truly committed to the production of non-interventionist wine in order to eke out the purest, most limpid expression of grape and place. The reds of Bourgueil, which can include up to 10% Cabernet Sauvignon, are elemental and visceral: they make you want to eat. They are peppery, savory, with just enough tannin to pair beautifully with a wide variety of foods.



SPECIFICATIONS

Wine: Sparkling Grolleau “Troglos” (Pet-Nat)

Varietals: 100% Grolleau

Appellation: Vin de France

Soil: Limestone

Vineyard Age: 40 years

Vineyard Area: 0.5 ha

Harvest: Hand harvest in small crates

Agricultural Method: Biodynamic

Production: 2,000 bottles

Vinification: Primary fermentation using indigenous yeasts, then bottling with 17g/l residual sugar and secondary fermentation in bottle. No dosage, as is standard for pet-nat. Riddling on pallets. Disgorged before bottling under cork.

Tasting Note: Refreshing, bright, like drinking fresh strawberries with a bit of spice and a touch of sweetness. Great as an aperitif or at your next gathering.

Alcohol: 11%

Acidity: 3.38 g/l



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