

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: Bourgueil “Amicale”

Varietals: 100% Cabernet Franc



Appellation: Bourgueil AOC

Soil: Sand & clay

Vineyard Age: Planted in 1992

Vineyard Area: 4 ha

Harvest: Hand harvest in small crates

Agricultural Method: Certified Biodynamic (Demeter), Certified Organic (Ecocert)  

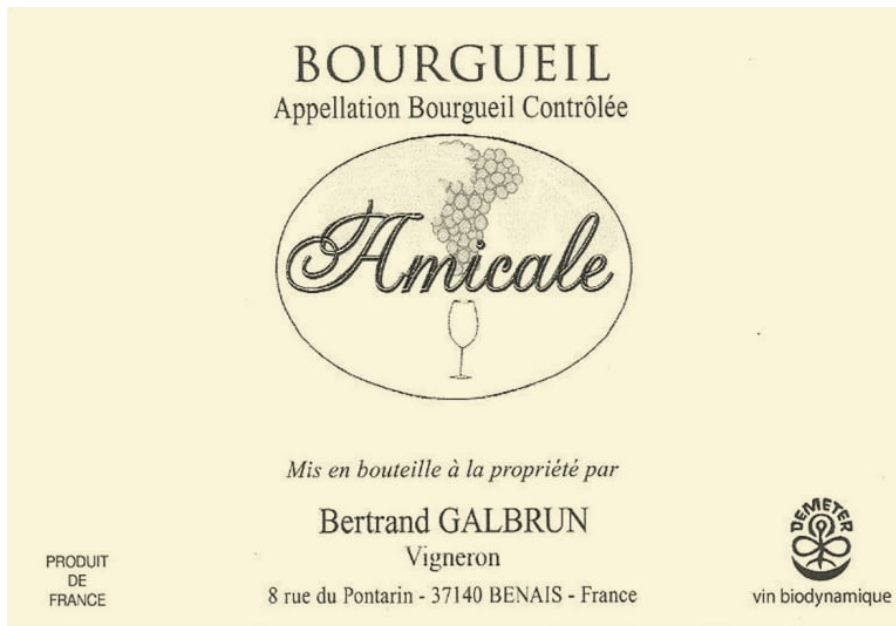
Production: 7000 bottles

Vinification: Traditional, destemming then maceration for 20 days. Treading by foot. No yeast, enzymes, or sulfites added. Bottled unfiltered.

Tasting Note: Classic Cabernet Franc with bright pepper notes balanced by strawberry and earth. Pair with fresh herb salad or tomato curry.

Alcohol: 11.68%

Acidity: 3.9 g/l



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