

BRUNO DUBOIS

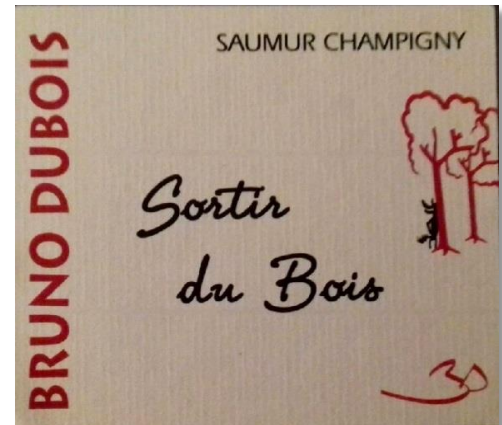
Bruno Dubois has instituted himself as one of the foremost defenders of the terroir and land of Saumur-Champigny. Along with icons like Thierry Germain and Nadi Foucault, DuBois is paving the way for organics and purity from this often overlooked AOC. Bruno Dubois currently farms 3.5 hectares of vineyard ranging in age from 45-65 years old. The vineyards are inter-planted with native brush and trees, flora and fauna are nurtured with bird houses, bat shelters and bee hives. The top soils in the vineyard are clay and limestone with a base of the famed tuffeau stone.



"SORTIR DU BOIS"



SAUMUR-CHAMPIGNY



Varietal/Blend: 100% Cabernet Franc

Farming Practices: noncertified biodynamic

Soil: clay and limestone on tuffeau stone

Harvest Technique: by hand

Year Vines Were Planted: before 1950

Yeast: ambient

Fermentation: 100% destemmed / 3 week maceration
with minimal pump-overs / primary and secondary
fermentation in concrete tank

Maturation: 24 months in 500L used oak barrels

Sulfur: 0 sulfites added / 23mg total SO₂ and less than
10mg free SO₂ as a natural byproduct of fermentation

Alcohol: 13.5%

Fined: no

Filtered: no

"Sortir du Bois" takes on a larger meaning than the literal translation "(to come) out of the woods". This cuvee is produced only in the best vintages (i.e. 2011 and 2014), revealing its own exceptional quality during vinification with an element of surprise.

Country: France

Region: Loire, Anju

Sub Region: Saumur-Champigny

Vineyard Size: 0.5 ha. split across 2 plots

Vineyard Yield: 45 hL/ha.

Production #s: 2,500 bottles