

# BRUNO DUBOIS

SAUMUR-CHAMPIGNY "PLUME" 2018



## ON THE FARM

**FARMING:** Certified Biodynamic

**HARVEST:** By hand

**TOTAL AREA:** 11 hectares

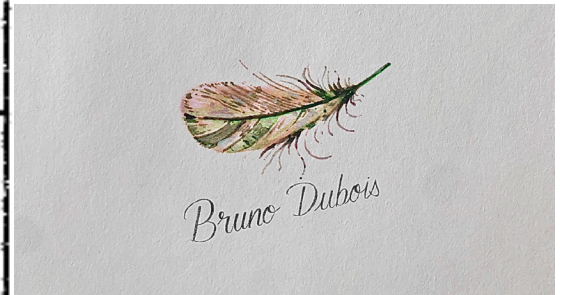
## IN THE VINEYARD

**SOIL:** Clay and limestone with sand

**VINE AGE:** 40 years old

**YIELDS:** 40HL/ha

**VINEYARD SIZE:** 1 ha



## IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Concrete tank

**AGING:** Concrete tank (12 months)

**FILTRATION:** Light

**FINING:** No

**SULFITES:** 16 ppm total

**ALCOHOL:** 13%

**PRODUCTION:** 500 cases

**VEGAN:** Yes

## 100% CABERNET FRANC

- Harvested by hand in small cases
- 50% direct press
- 50% maceration of de-stemmed grapes for 1 week into concrete tank
- Zero punch down nor pump over during maceration, infusion style
- Racking and pressed
- Aged 12 months in concrete tank
- Racking
- Bottled with a light filtration and 1g/HL of sulfites added (16ppm total)
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**NOTE:** "Plume" comes from a single parcel of 1 ha. This is the only parcel from the estate with sandy soil and was selected for the lightness of the terroir. Plume achieves a lighter style Saumur-Champigny through specific vinification.

**REGION:** Loire  
**AOP –** Saumur-Champigny