

SYLVIE AUGEREAU

“LES MANQUANTS”



ON THE FARM

FARMING: Practicing Organic and Biodynamic
HARVEST: By hand
TOTAL AREA: 1.4 hectares co-planted (single vineyard)

IN THE VINEYARD

SOIL: Siliceous clay and limestone
VINE AGE: 100 years old
YIELDS: 14HL/ha
VINEYARD SIZE: 0.45 ha



IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Used oak barrel, fiber tank
AGING: Used oak barrel (24 months)
FILTRATION: None
FINING: No
SULFITES: Zero added
ALCOHOL: 12%
PRODUCTION: 80 cases

100% CABERNET FRANC

- Grapes arrive in small cases
- 100% de-stemmed
- Minimum 3 weeks of maceration in fiber tank
- Press
- Malo happens in barrel
- Aged 24 months in used oak barrel
- Blending all barrels in a larger tank
- No fining, no filtration
- Bottled with zero sulfites added

NOTE: “Les Manquants” represent the Cabernet Franc of Sylvie’s single vineyard. 100 years old vines.

REGION: Loire
AOP: Anjou