

SEBASTIEN DAVID

HURLUBERLU



ON THE FARM

FARMING: Certified Biodynamic

HARVEST: By hand

TOTAL AREA: 15 hectares

IN THE VINEYARD

SOIL: Sandy soil with silex/flint (called "les Perruches")

VINE AGE: 35 years old

YIELDS: 35HL/ha

VINEYARD SIZE: 5.4 ha



IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete tank
(25 days)

AGING: Concrete tank (6 months)

FILTRATION: None

FINING: No

SULFITES: Zero added

ALCOHOL: 13%

PRODUCTION: 2900 cases

VEGAN: Yes

100% CABERNET FRANC

- Harvested by hand in small cases
- 25 days of carbonic maceration
- Juice racked every day to avoid skin contact extraction
- Grapes racked and pressed
- Blend of free run and pressed juices
- Aged in concrete tanks for 6 months
- Bottled with no filtration and zero sulfites added

NOTE: "Hurluberlu" comes from 20 different parcels and represent the largest estate's cuvee. Locals call Sebastien the "Hurluberlu," someone whose spirit is often lost in the clouds." This wine is made in the style of an en primeur, with tons of fruit energy.

REGION: Loire

AOP – Saint Nicolas de Bourgueil