

NICOLAS REAU

“POMPOIS”



ON THE FARM

FARMING: Certified Organic, practicing Biodynamic

HARVEST: By hand

TOTAL AREA: 7 hectares

IN THE VINEYARD

SOIL: Gravelly clay and limestone

VINE AGE: 30 years old

YIELDS: 25HL/ha

VINEYARD SIZE: 3.5 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Oak foudre

AGING: Oak foudre (12 months)

FILTRATION: None

FINING: No

SULFITES: Zero added

ALCOHOL: 12%

PRODUCTION: 950 cases



100% CABERNET FRANC

- Grapes are 100% de-stemmed
- No temperature controlled
- Maceration of 3 to 4 weeks in oak foudre
- No pump over, infusion style
- The natural carbonic gas from the fermentation replaces the sulfur to protect the wine from oxidation
- Pressed
- Aged 12 months on lees in foudre
- Bottled without any filtration, fining or sulfites added

NOTE: “Pompois” is the name of the lieu-dit where the grapes are grown and consists of 4 different plots with the same soil structure.

REGION: Loire
AOP: Anjou