



# NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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**Plantier de Chipre 2003**  
**50% Cabernet-Franc / 50% Merlot**

**Winery:** Domaine Breuil de Segonzac  
**Winemaker:** Brillet Patrick  
**Appellation:** Vin de Pays Charentais  
**Varietal (s):** Cabernet-Franc (50%) / Merlot (50%)  
**Bottles Produced:** Around 30000 bottles.

**Production Area:** Le Plantier de Chipre, 5.5 hectares of vines in a single block, is located on the Saint Simeux plateau, in the Charente region of France, between Loire and Bordeaux vineyards.

Sunny and well-ventilated plateau over the river Charente. Chalky and clay soil, on fissured limestone slabs so well drained, getting quickly warm during spring.

Oceanic climate, no problems of frost

**Yield per Vine and Hectares:** Depending of the year the yield is around 50 hl/hares.

#### Training System:

LE PLANTIER DE CHIPRE has a high density of 5,000 vines per hectare in order to create a competitive environment for each vine: their roots are thus obliged to sink deep into the soil, helping them to express the terroir qualities.

The vines are trellised high with stainless steel wires and stakes. They grow 2.3 m tall to provide maximum leaf canopy. The greater the leaf area per grape, the more nourishment it receives.

Cordons de Royat pruning limits yields, provides good aeration, and distributes the grapes evenly on the vine than the Guyot single or Guyot double methods.

Pruning is severe to limit yields.

Green harvesting is done as necessary so there are no more than 8-10 bunches per vine (the equivalent of about 50 hectolitres per hectare).

The vine rows are oriented to take full advantage of prevailing westerly winds, to avoid pollution from the others vineyards.

**Hectares of Production:** 5.5 hectares are currently producing.

**Harvest:** is planned only a few days beforehand according to analyses of sugar and anthocyanin levels in order to obtain their best possible balance.

**Vinification:** Harvest in September - 2 days of cold maceration before fermentation. temperature-controlled fermentation with pumping over and punching down of the cap twice a day for 10 days, total "release" 3 times, and pumping-over, under the marc, 8 days after fermentation. Indigenous yeasting -End of the alcoholic fermentation the (Merlot) and then (Cabernet) - After the free run juice is run off, the grapes are pressed. Only the first pressing juice is blended with the free run juice, for taste complexity and structure for ageing.

Racking: Cabernet first week of October =105hl, Merlot first week of October =100hl.- Then Blend of Merlot and Cabernet.-End of the malolactic fermentation on third week of October

The wine undergoes malolactic fermentation to provide good ageing potential.

Thanks to well-mastered fermentation, without residual sugar, only a minimal amount of SO2 (sulphur) was required to stabilise the wine and help it age well.

Analytical Data: 13% alc./ vol.

**Ageing:** Ageing takes place in concrete epoxy coated tanks with regular analyses and taste tests. These tanks built in 1920 are to-day the best content for wines, less sensible to temperatures changes than other sorts of contents.

Bottled on October of 2004.

**Tasting Notes:** "It has an intense ruby colour with garnet-red tints. The nose is stylish, with smoky, burnt aromas and notes of candied cherries, enhanced by notes of tea, brown tobacco, violet, resin and kirsch.

On the palate it's full and powerful, with wonderful volume and noble flesh sustained by delicate and firm tannins. The finish is woody and warm. This is a magnificent wine"

Magazine Sommeliers International – January 2006.

**Conservation Time:** 5 to 7 years

#### Notes:

Les Citadelles Internationales du Vin – Bordeaux 2005: EXCELLENCE

The International Wine and Spirits Competition - London 2005:BRONZE

Mondial de Bruxelles Belgique 2005: SILVER

International Contest Organic Wines – Paris 2005

Wine made from USDA National Organic Program Certified Grapes. Certified by QUALITE-FRANCE S.A.

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