



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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VIGNE SAINSI 100 % Merlot

Winery: Domaine Breuil de Segonzac
Winemaker: Brillet Patrick
Appellation: Vin de Pays Charentais
Varietal (s): Merlot
Bottles Produced: Around 10000 bottles.

Production Area:

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 VINEYARD which produces THE VIGNE SAINSI MERLOT 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: 2 days of cold maceration before fermentation. Yeasting and control of the temperature. Then pumping-over and punching off the cap two times a day during alcoholic fermentation. End of the alcoholic fermentation the 15th of October - Pumping over everyday without aeration. Racking. End of the malolactic fermentation during February.

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 in May.

Tasting Notes: Deep ruby color, fresh and fruity perfumes of strawberry, blackcurrant, then peach. Pomegranate at taste, complex, elegant and long in mouth.

Conservation Time: 3 years

Notes:

International Contest of Organic Wines Paris 2006 – Silver Medal

Biofach Weinpreis – Nuremberg 2006: Silver Medal

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

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