



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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VIGNE SAINSI ROSE

Winery: Domaine Breuil de Segonzac
Winemaker: Brillet Patrick
Appellation: Vin de Pays Charentais
Varietal (s): 80% Merlot , 20% Cabernet-Franc
Bottles Produced: Around 5000 bottles.

Production Area:

5.5 hectares of vines in a single block, is located on the Saint Simeux plateau, in the Charentes 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.

Vinification: Vinification under cold temperature (18 / 20°). 1 day of cold maceration before fermentation. During this maceration a bleeding of the Merlot Juice has been made. Blending of this Merlot juice with the Cabernet-Franc free-run juice. Temperature controlled fermentation. Two aerations during fermentation. Total racking of the juice two days after the end of the fermentation. 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.

Training System:

LE PLANTIER DE CHIPRE VINEYARD which produces THE VIGNE SAINSI ROSE 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.

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 variation than other sorts of contents.

Bottled in May.

Tasting Notes:

Elegant, fruity with perfumes of tangerine and mango. Smooth and complex at taste, it has to be consumed fresh and it is ideal accompaniment to sunny and exotic gastronomy. It can be enjoyed as an aperitif.

Conservation Time: 3 years

Notes:

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

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