

# les grandes vignes

lot 04 2011

appellation touraine contrôlée  
par marie thibault-cabrit - 37 langeais  
marielangevine@hotmail.com  
750 ml - 12,5% vol - product of france  
vendanges manuelles - non chaptalisé - non levuré  
contient sulfites - contains sulfites - contiene sulfiti - enthalt sulfite



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Red dry wine, Vin de France, vintage 2011, 3200 bottles produced

Variety : **Côt** 30% **Gamay** 70%, 50 years old vine

Terroir : Very good draining soil with a lot flint and “cornule”. Clay-limestone subsoil. The vineyard is exposed of the south hillside of the “Indre”.

Work in the vineyard : No use of synthetic chemical products neither herbicide. Vineyard ploughed. The treatment are reduced to the minimum needed and are only made of copper and sulphur. Disbudding and hand harvested in small trays.

Yield : **38 HL/Ha**

Vinification : For the **Gamay**: Alcoholic fermentation and maceration of whole crop during 14 days without yeast addition. Aging in barrel (between 300 liters and 500 liters) for the half , and the other half in stainless- steel vat.

For the **Côt** : Grape destemming by hand, maceration with few punching in order to extract color and preserve fruit, the maceration took 20 days in stainless- steel vat. Alcoholic fermentations are spontaneous with native yeasts. Alcoholic fermentation ended in barrel (350 liters).

Food and Wine match: “Rillettes of Tours, Parma ham, “rillons of Touraine”. Great food pairing with prime rib, pork chops or veal. More originally, spicy food as tandoori and curry dishes . Soft cheeses such as camembert . As for desserts : fresh fruit salads made of red fruits or dark chocolate brownies.