



Sylvie Augereau

"Les Manquants" 2015

Farming: Practicing Organic and Biodynamic

Harvest: by hand

Total area: 1.4 hectares co-planted (single vineyard)

In the vineyard

Soil: Siliceous clay and limestone

Vine age: 100 years old

Yields: 15HL/ha

Vineyard size: 0.45 ha

In the cellar

Yeast: Indigenous

Fermentation Vessel: Fiber tank

Aging: Used oak barrel (24 months)

Filtration: None

Fining: Never

Sulfites: Zero added

Alcohol: 12.00%

Production: 80 cases

Note: "Les Manquants" represent the Cabernet Franc of Sylvie's single vineyard. 100 years old vines.



100% Cabernet Franc

- Grapes arrive in small cases
- 100% de-stemmed
- Minimum 3 weeks of maceration in fiber tank
- Press
- Malo happens in barrel
- Aging 24 months in used oak barrel
- Blending all barrels in a larger tank
- No fining, no filtration
- Bottling with zero sulfites added

Region: Loire
AOP – Anjou