

NICOLAS REAU

ANGE



ON THE FARM

FARMING: Certified Organic in 2017;
practicing biodynamic
HARVEST: By hand
TOTAL AREA: 7 hectares

IN THE VINEYARD

SOIL: Flint Clay
VINE AGE: 20 years old average
YIELDS: 45HL/ha
VINEYARD SIZE: 1.8 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: 50/50 oak
foudre and concrete tank
AGING: 50% foudre and 50% concrete tank
(6 months)
FILTRATION: No
FINING: Never
SULFITES: Zero added
ALCOHOL: 12%
PRODUCTION: 800 cases

NOTE: "Ange" is the name of Nicolas Reau's son. This wine is produced from a single vineyard of 1.8 ha that represents the youngest Cabernet Franc of the estate.



100% CABERNET FRANC

- Grapes are 100% de-stemmed
- No temperature controlled
- Maceration of 3 to 4 weeks, 50% oak foudre and 50% concrete
- No pump over; infusion style
- Natural carbonic gas from fermentation replaces the sulfur, protects wine from oxidation
- Aged 6 months on lees in tank, 50% oak foudre and 50% concrete
- Bottled with no filtration, fining, nor sulfites added

REGION: Loire
AOP: Anjou