



# DOMAINE FREDERIC MABILEAU "AVEC LE VENT" VIN DE FRANCE 2024



30 years-old Remy Mabileau, following the accidental death of his dad Frédéric in the summer of 2020, is now, with his mom Nathalie, in charge of the estate. His vision is anchored into the natural wine approach following the footsteps of his father with whom he worked alongside for several years.

This wine is the result of a father-and-son project begun in early spring 2020, when they grafted Pineau d'Aunis cuttings from their friend Éric Nicolas in Jasnières. Now in their second year of production, the vines express all the vibrant energy and freshness of the youth.

Named "Avec le Vent" — "going where the wind carries you" — the wine holds a double meaning. It reflects Rémy's passion for sailing and his desire for freedom, while also expressing the freshness and purity of its natural winemaking approach. It is also a heartfelt tribute to his father, who shared the same vision and philosophy of life and planted these vines before leaving this world — a wine that forever unites them both.

## SOIL TYPE

White clay from Saint Nicolas de Bourgueil.

## VARIETAL

100% Pineau d'Aunis. From vines planted in 2020

*Pineau d'Aunis, or Chenin Noir, is an indigenous grape to the Loire that predates Cab Franc by 200 years. Close to extinction 30 years ago, for its complex growing cycle, it regains fame on the last decade. Loire has now a great resource of old vines, few being even "Franc de pied"*

## CULTURE

**Certified organic by Ecocert. Certified Biodynamic by Biodyvin.**

Traditional working of the soil. No pesticides. No herbicides. No phytosanitary products. Manual harvesting in small cases.

## VINIFICATION

Accurate selection of the grapes in two consecutive sorting table. Conveyance of the grapes by elevator belt. Destemmed. No crushing happens from the vines to the vat. 6 days of maceration with no search for extraction. Fermentation with native yeasts in stainless steel vats. Natural settling at cold temperature. 15mg of Total SO<sub>2</sub>/L

## TASTING NOTES

"Avec le Vent" opens with aromas of fresh red berries, white pepper and wild herbs, classic of Pineau d'Aunis. Light-bodied yet vibrant, the palate combines crunchy fruit, delicate spice and lively acidity with remarkable freshness and purity. Vinified naturally with minimal intervention, it is an energetic and elegant Loire red with a long, mineral-driven finish.

### Other wines from the same estate:

- "Rouillères" Saint Nicolas de Bourgueil 2023
- "Chenin des Rouillères" Anjou Blanc 2024
- "Chenin du Puy" Saumur Blanc 2023
- "Racines" Bourgueil 2023

