



# DOMAINE FRÉDÉRIC MABILEAU "FRED" SAINT NICOLAS DE BOURGUEIL 2022



30 years-old Remy Mabileau, following the accidental death of his dad Frédéric in 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 for 4 years. As a friend of the family (I worked 6 years at the estate from 2003-2009) I was there to witness this painful transition, and this young man impressed me with his maturity and the result of his first vintage 2020 in this context was brilliant, his second vintage is therefore a great confirmation of his raw talent. His dad would be proud...

Saint Nicolas de Bourgueil, feel free to shorten it to St Nicolas, is the tiniest of the Cabernet Franc's appellations of the Loire. With only 2,500 acres and 140 producers it represents half of Chinon's area of appellation. An ocean of vine on the original wine river bed, that's what makes St Nicolas the most precise expression of the varietal and the most delicate too.

This new cuvee "FRED", new cuvee launched by Remy, is a tribute to Frédéric, or Fred. By using the Aviation Alphabet to discretely give this wine his dad's nickname, he also remembers one of Fred's passions of flying.

## SOIL TYPE \_\_\_\_\_

3 acres production located on the terrace of old silt deposits, with deep soil made of sand and gravel.

## VARIETAL \_\_\_\_\_

100% Cabernet Franc. 40 years-old vines in average.

## 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 tables. Conveyance of the grapes by elevator belt. No crushing happens from the vines to the vat. Whole cluster **carbonic maceration**. Fermentation with native yeasts in stainless steel vats. Ageing 6 months in tanks. Natural settling at cold temperature. Two rackings before bottling. 25mg of Total SO<sub>2</sub>/L

## TASTING NOTES \_\_\_\_\_

An infusion of fruit delivering the essence of Cabernet Franc genuine flavors. Like a basket of summer strawberries, raspberry and sour cherry. Tannins are extremely discrete leaving the fruit and floral notes of violet leading the way. Naturally and simply delicious !

*Other wines from the same estate:*

- "Lunatic" Pétillant Naturel Chenin 2022
- "Chenin des Rouillères" Anjou Blanc 2022
- "Chenin du Puy" Saumur Blanc 2018
- "Racines" Bourgueil 2019

