



## DOMAINE FRÉDÉRIC MABILEAU

### "HYPNOTIC" PÉTILLANT NATUREL – VIN DE FRANCE 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 footstep 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... Pétillant Naturel or Pet'Nat' is a fairly recent and very popular bubbly style that is finding a lot of supporter in the "natural" wine world. Easier and faster to produce than a Méthode Traditionnelle, since it does not require a second fermentation in bottle, more respectful of the fruit than charmat method, since it's usually small batches production, it can be produced in few weeks and offer the first release of the fresh vintage. Winemakers choosing this style usually focus on a high quality of fruit the low carbonation letting the genuine and fresh taste of fruit and mineral shine.

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

1.5 acres tiny parcel on white clay.

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

100% Pineau d'Aunis.

*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. Accurate selection on sorting tables.

#### VINIFICATION \_\_\_\_\_

Pétillant naturel or Méthode Ancestrale. Fermentation of the base wine is stopped halfway by cold temperature then continues in bottle with the same native yeasts and no addition of sugar other than the natural sugar from the grapes. Light carbonation from the bottle fermentation leaves a light fizz in the bottle. No disgorgement or addition of anything. 100 cases yearly production.

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

Enticing notes of raspberry gives a fruit-driven first impression. In the mouth the spicy notes, typical from the grape, will makes you salivate. It finishes fresh and lively through very soft bubbles.

#### **Other wines from the same estate:**

"Chenin des Rouillères" Anjou Blanc 2022

"Chenin du Puy" Saumur Blanc 2018

"Racines" Bourgueil 2020

"Fred" Carbo Saint Nicolas de Bourgueil 2022

