



## DOMAINE FRÉDÉRIC MABILEAU "RACINES" BOURGUEIL 2020



30 years-old Remy Mabileau, following the accidental death of his dad Frédéric in 2020, is now 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 the past 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 is brilliant. His dad would be proud...

Bourgueil & Saint Nicolas de Bourgueil used to be both under the same entity until 1937 when the two villages split to become two separate appellations. Easy to understand when tasting them side-by-side, when Saint Nicolas' wines are perfumy and fruit driven, Bourgueil wines are denser and deliver a deeper expression of the varietal. It's their Terroir that makes them so distinct; Saint Nicolas is based on a single terrace of alluvium from the former Loire river bed when Bourgueil is composed of 7 different villages located mostly on a clay and "tuffeau" limestone hillside with a gentle declivity.

### SOIL TYPE

One single parcel of 4 acres located in the village of Chouzé-sur-Loire, the closet village to the river. Imagine a former island in the middle of the prehistoric Loire and you'll understand this Terroir very stony and rich-clay subsoil.

### VARIETAL

100% Cabernet Franc. 45 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 table. Conveyance of the grapes by elevator belt. No crushing happens from the vines to the vat.

Cold pre-fermentary maceration followed by 18 days of traditional maceration. Alcoholic fermentation in thermoregulated stainless steel vat with natural yeast. Malolactic fermentation in 3 to 4 years-old 600 liters French oak barrels. Ageing of 10 month on fine lies in the same oak barrels without racking.

### TASTING NOTES

Racines, "Roots" in French, is a tribute to Frederic's ancestor. Dark fruit dominates with blackberry and dark cherry, gentle white pepper notes, Nice but soft tannin structure that build the wine. The barrel ageing yet very integrated delivers an ample version of the varietal.

*Other wines from the same estate:*

*"Lunatic" Pétillant Naturel Chenin 2022*

*"Chenin des Rouillères" Anjou Blanc 2022*

*"Chenin du Puy" Saumur Blanc 2016*

*"Fred" Carbo Saint Nicolas de Bourgueil 2022*

**FOXTROT  
ROMEO  
ECHO  
DELTA**

