

Domaine de L'Oubliée

Wines



VdF "Existe en Blanc"

Soil: Clay and Flint

Grape: Chenin Blanc

Age of Vines: 8 years old.

Yields: 13 hl/h

Vinification: Fermented and aged for 12 months in 225 l oak barrels. Bottled unfiltered.

Perfect Pairing: Hanging out by the sea with Franz Schubert.



A.O.C Bourgueil "Mercie la Vie":

Soil: 80% sand and gravel, 20% clay and limestone on bottom of the hill

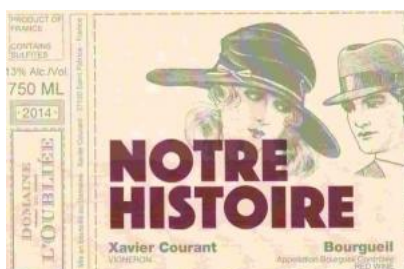
Grape: Cabernet Franc

Age of Vines: Planted between 1970 and 2003.

Yields: 27 hl/h

Vinification: carbonic maceration for sandy/gravel soil grapes, 4 week skin maceration for clay and limestone. Aged 6 months on the lees in concrete. Bottled unfiltered.

Perfect Pairing: *L'Écume des jours* by Boris Vian



A.O.C Bourgueil "Notre Histoire":

Soil: calcareous clay and tuffeau limestone

Grape: Cabernet Franc

Age of Vines: Planted between 1953 and 1999.

Yields: 30 hl/h

Vinification: Fermented in concrete tank with 4 week skin maceration. Aged 12 months in 455 l barriques. Bottled unfiltered.

Perfect Pairing: Magic moments with friends.



A.O.C Bourguel "Tenue de Soirée":

Soil: Clay and limestone

Grape: Cabernet Franc

Age of Vines: Planted between 1953 and 1999.

Exposition: Full South

Vinification: Fermented in concrete tanks with 4 week skin maceration. No thermo-regulation. Aged 12 months in 225 l oak barrels. Bottled unfiltered.

Perfect Pairing: *Autumn Sonata* by Ingrid Bergman