



LAMÉ DELISLE BOUCARD

DOMAINE DES CHESNAIES

BOURGUEIL

A family domaine, founded in 1869, Domaine des Chesnaies can boast 5 generations of winegrowers, with a sixth waiting in the wings. The domain comprises 44 hectares of vineyards, divided into 61 parcels, with an average vine age of 35 years, and a vineyard density of 5000 vines per hectare.

The appellation of Bourgueil extends over 7 villages on the border of Anjou and Touraine. It has mixed soils of gravel, flinty clay, and limestone clay. It is planted primarily to Cabernet Franc, with a little Cabernet Sauvignon. The domain is planted to 85% Cabernet Franc and 15% Cabernet Sauvignon. It is of course Cabernet Franc that defines the appellation and the character of the wine. It is an ancient grape, thought to be descended directly from a wild grape. It was already cultivated in Bordeaux in the first century BC, and is considered the father of Merlot and Cabernet Sauvignon. It has been grown in Bourgueil at least since 987 according to local abbey records.

All parcels are vinified separately.

Cuvee des Chesnaies

100% Cabernet Franc. All grapes from gravelly terroir vinified in stainless steel to preserve the freshness of the fruit and keep the tannins supple. Fermentation is at low temperatures and lasts only 10 days, started in stainless, with alcoholic fermentation in large wooden casks. Bottled the following March after a light filtration.

Cuvee Vieilles Vignes & Cuvee Prestige

All grapes from limestone clay are vinified in conical wooden vats to maximise color and tannin extraction. Vinification lasts 20 days. There is both pigeage (punching down of the cap of grape skins) and pumping over. Malolactic fermentation takes place in large wooden casks, called 'foudres'. These wines are intended for ageing, and spend 20-24 months in foudre before bottling. Very lightly filtered.