



## MANOIR DE LA TÊTE ROUGE

BAGATELLE

### THE STORY

"peasant and responsible agriculture is a way of life and of thinking. when producing my grapes, i aspire to act sensibly for the people and the planet . this state of mind develops naturally from a respectful relationship with nature. since 1998, the vineyard has been cultivated and certified by ecocert in organic farming and since 2010 in biodynamic farming by biodyvin. knowing how to adapt to a changing environment requires constant questioning. the planting of forgotten grape varieties such as pineau d'aunis, the incorporation of trees into the cultivation of the vine (agroforestry) or the gradual abandonment of all modern oenology are avenues that i have followed for more than 20 years. other projects will emerge in the coming years. revitalizing authenticity, durability and liveliness is an integral part of the culture of my estate. the entire manoir de la tête rouge team and i are passionate about this peasant and caring approach."

#### APPELLATION

AOC SAUMUR

#### COLOR

RED WINE

#### VINTAGE

2021

#### FARMING

ORGANIC & BIODYNAMIC

#### VINE AGE

15-30 YEARS

#### VARIETAL

100% CABERNET FRANC

#### ALCOHOL

13.5%

#### SOIL

CLAY, LIMESTONE AND SILT SOIL

#### FERMENTATION

GRAPES ARE 100% DESTEMMED.

3 WEEKS MACERATION.

FERMENTED WITH NATURAL YEASTS.

#### AGING

AGED 9 MONTHS IN CONCRETE TANK.

FILTERED. UNFINED.

#### SO2

15 MG/L

#### AGING POTENTIAL

5 YEARS

#### CASES PRODUCED

2500 CASES

#### TASTING NOTES

Red carmine color, fresh raspberry and blackberry perfume, the palate is crisp and full of freshness, soft, silky tannins. Juicy and perfect cabernet franc that transports you to a sidewalk cafe in Paris sipping this lovely red out of a rocks glass until the entire bottle has vanished.

