



## MANOIR DE LA TÊTE ROUGE

PIERRE A FEU

### 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

2020

#### FARMING

ORGANIC & BIODYNAMIC

#### VINE AGE

35-40 YEARS

#### VARIETAL

80% CABERNET FRANC, 20% CABERNET SAUVIGNON

#### ALCOHOL

13.5%

#### SOIL

CLAY & LIMESTONE

#### FERMENTATION

MACERATION OF 3 WEEKS.

FERMENTED WITH NATURAL YEASTS.

#### AGING

12 MONTHS IN OAK BARRELS AND AN ADDITIONAL 4 MONTHS IN CONCRETE TANK.

FILTERED. UNFINED.

#### SO2

30 MG/L

#### AGING POTENTIAL

10 YEARS

#### CASES PRODUCED

280 CASES

#### TASTING NOTES

Dark ruby red color.

On the nose: elderberry bark.

On the palate, the wine is firm, with very nice acidity and very slender. the tannins present are slightly angular.

it is a gastronomic wine !

