

# DOMAINE BOURDIN-CHANCELLE

## Samur Champigny

*VINTAGE:* 2014

*GRAPE VARIETAL:* Cabernet Franc 100%

*AVERAGE AGE OF THE VINES:* 40 years

*YIELD:* 45 hl / ha

*TYPE OF SOIL:* Clay and Limestone

*ABV CONTENT:* 13%

*TOTAL ACIDITY:* 3.61 g/l

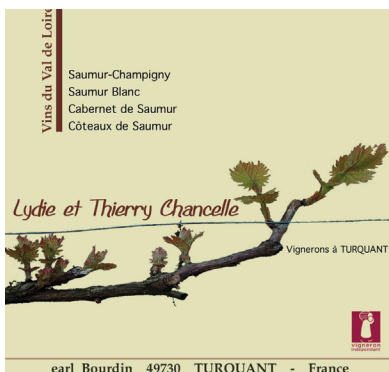
*RESIDUAL SUGAR:* 0 g/l

*BOTTLING DATE:* September 18, 2015

*SULFUR AT BOTTLING:* 20 mg SO<sub>2</sub>

### WINEMAKING:

Grapes harvested manually with several passes. Pressing, clearing and then alcoholic fermentation between 21-28 days. Full malolactic fermentation and ageing in large oak barrels ("foudres").



### TASTING NOTES:

*COLOR:* Deep red with purplish hints

*NOSE:* First, small red fruits then aromas of ripe fruits

*PALATE:* Rich, supple, well-balanced with nice tannins and a fruity finish.

