

DOMAINE LES PINS

ST NICOLAS DE BOURGUEIL

LOIRE

Story

The Domaine Les Pins has been a family business for five generations, founded in the 1930s by Jules Esprit. Over the years, the estate has continued to grow in reputation. Today, the vineyard covers 32 hectares with 28 hectares in Bourgueil and 4 hectares in Saint Nicolas de Bourgueil, planted exclusively with Cabernet Franc, locally called "Breton". Philippe Pitault wanted to produce our wines on the basis of a more environmentally friendly agriculture, which is why he reached for a certification.

Farming philosophy : Sustainable (certified HVE in 2019)

Vineyard Information

Grape varieties : 100% Cabernet Franc

Plot size : 4ha (9,88 acres)

Average age of the vines : 50-55 years

South facing

Elevation : 50 m (165 ft)

Soils : Sand and Gravel

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Cover crops
- Green harvesting in august/ september
- Treatment by sexual confusion (against cluster worms)

Winemaking

- Mechanical harvest / Destemmed / Sorting
- Cold pre fermentation maceration
- Fermentation : Temperature-controlled stainless-steel and concrete tanks / 21 days
- Maceration technique : Micro oxygenation, pump over during the 12 first days
- Pneumatic press
- Aging : 8 months in stainless-steel tanks
- Fined : No
- Filtration : Yes
- SO2 Total : <50ppm

Tasting notes

Aromas of fresh red fruits on the nose. Juicy, with fine tannins on the palate. Elegant et smooth finish.



Press Ratings

89pts Wine Spectator – 2018 vintage