

DOMAINE LES PINS

VIN DE FRANCE - BLANC DE NOIR « LA FOLIE »

LOIRE

Story

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 wines on the basis of a more environmentally friendly agriculture, which is why he reached for a certification.

"La Folie" is a selection of various parcels within the Bourgueil appellation. However, as the appellation regulations do not permit the production of white wine, it is classified under the broader category of Vin de France.

Farming philosophy : Sustainable (certified HVE III in 2019)

Vineyard Information

Grape varieties : 100% Cabernet Franc

Plot size : 3 ha (7.41 acres)

South facing

Elevation : 50 m (165 ft)

Soils : Sand and Gravel (same terroir as Bourgueil)

Average age of the vines : 10-15 years

This cuvée comes from a selection of younger vines producing a higher yield, approximately 55 hL/ha compared to 45-50 hL/ha for the red Bourgueil cuvées.

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Cover crops
- Green harvesting in August/ September
- Treatment by sexual confusion (against cluster caterpillars)

Winemaking

- Mechanical harvest - destemmed - Sorting
- Gentle direct press under carbonic snow
- Cold settling at 37-39°F for 24 to 48 hours. Then, fining is done using chickpea-based agents. If the color is too intense (vintage related) additional fining is carried out with coconut fiber, which acts similarly to activated charcoal.
- Fermentation : temperature controlled-stainless steel tank 59-64 °F during 3 weeks / No malolactic
- Aging : on the lees 4 months in stainless steel tank
- No additional fining before bottling
- Filtration : Yes
- SO2 Total : <80ppm

Tasting notes

Fresh and expressive, with notes of citrus, white peach, and subtle florals. The palate is rounded and fleshy, yet balanced by vibrant acidity and a mineral edge. A unique and generous expression of Cabernet Franc vinified as a white wine. It pairs beautifully with fresh cheeses, grilled white meats, or spring vegetables.

