



Les Rouannières

Anjou Villages

This is our red wine from the Rouannières terroir, situated at the top of the hillside, facing fully south, in front of the village of Pierre Bise. Its meso-climate results from the wide open setting of the vineyard (180-degree view of the horizon, 20 kilometres away), which has very thin topsoil and hard bedrock (basic volcanism). The ability of this rock to disintegrate encourages rooting and the survival of the plants, and the swelling structure of the clay produced from this spilite enhances resistance to drought.

The originality of the Spilite section of Pierre Bise is reflected in its unusual plant and animal life and this environment is now part of national reserve. About sixty Mediterranean plants are found here, at their most northerly limit in Europe. Mountain cicadas live alongside a pair of eagles in this space.

The expression of this original terroir translates into strong minerality, density on the palate and a wine that opens up slowly. The absence of schist ensures there is no bitterness, leaving us with a more crystalline side and the suppleness that spilite produces in this grape. The unusual forms of clays are at the origin of the freshness of the red fruits alongside dominant black cherry or blackberry notes.



- **Plot location:** South and south-westerly-facing hillsides and plateaus. Strong influence of winds.
- **Terroir:** Spilite (basic volcanism)
- **Surface area:** 2.5 hectares
- **Average age of vines:** 35 years old
- **Grape varieties:** 70% Cabernet Franc and 30% Cabernet Sauvignon.
- **Vine management:** Narrowly spaced vines (5,500 vine stocks per hectare), with grass cover between rows. De-budding in June then manual thinning in July for the best possible aeration of the grapes and optimum ripening.
- **Plant protection:** Trace elements, seaweed, Cuivrol and plant extracts
- **Harvest:** Manual, as late as possible in the season.
- **Winemaking:** De-stemming of grapes, maceration in vats and ageing in vats and oak barrels.
- **Pairing suggestions:** Suits red meats, leg of lamb and all dishes with strong-flavoured sauces.