

# PASCAL & ALAIN LORIEUX « Agnès Sorel » 2018 ST. NICOLAS DE BOURGUEIL Single Vineyard – GPS 47.2842, 0.1292



## ORIGIN

Loire Valley

## APPELLATION

St. Nicolas de Bourgueil

## VINEYARD

Clay-limestone soils  
Yield: 48 hL/ha

## BLEND

100% Cabernet Franc

## FARMING

Hand-sorted and destemmed.

## WINEMAKING

Maceration for 5-6 weeks with daily pump-overs during the fermentation phase.

## AGING

Aged in stainless steel tanks

## TECHNICAL INFORMATION

13% Alc. |

Pascal and Alain Lorieux's 2018 St. Nicolas de Bourgueil 'Agnès Sorel' is the perfect demonstration of the Cabernet Franc varietal. Its smoky, rich, concentrated, densely layered tannins and fruit are everything you not only expect, but also receive. Cellar age until 2021, and enjoy.

2018 in the Loire Valley could not have been any better. The spring weather was beyond favorable as the summer came with heavy rains and high temperatures. By the end of August, the conditions personified excellence and were able to carry through to October's harvest.

The 12 hectares vineyard is located in the village of Saint Nicolas de Bourgueil. The vines are planted at a density of 5,000 vines per hectare. These vines dig their roots into shallow chalky clay/limestone soils derived from a chalky bedrock known locally as tuffeau. These strong soils produce an equally powerful wine with fine silky tannins representing the terroir.

The traditional pruning, simple guyot type, is short (six eyes on the baguette). Soil maintenance is carried out using the controlled natural grassing method, excluding residual products in the soil. This is worked once a year when adding organic manure. No chemical fertilizer is used apart from any corrections of mineral deficiencies (the mineral elements being necessary for the good balance of the vine). These Cabernet Franc vines come from hillside vineyards that overlook the Chinon valley. These vines dig their roots into shallow chalky clay/limestone soils derived from a chalky bedrock known locally as *tuffeau*. These strong soils produce an equally powerful wine with fine silky tannins representing the terroir.

## ACCOLADES

### 2018 Wine Enthusiast– 93 Points (Cellar Selection)

*“Sorel was the official mistress of French King Charles VII (vineyards are close to her Château de Loches) This wine is well structured, with generous, classic rich tannins and smoky flavors. Black-currant fruits and perfumes abound. Still young, the wine will be at its best from 2022.” -W.E.*

