

Dom. du Petit Bondieu 2017 Bourgueil Vendôme

WineWise Code	FDP-BOV17
Country	France
Region	Loire
Subregion	Bourgueil
Color	Red
Alcohol by Volume	12.49
Acidity	3.65
Residual Sugar	0.22
Closure	Natural Cork
Annual cases produced	1600
Varieties	100% Cabernet Franc
Maceration Notes	cold maceration for 72 hours
Pumpover or Punchdown?	pumping during 1st fermentation
Destemming	Complete
Fermentation vessel	Concrete
Fermentation duration	15-18 days
Aging method	Concrete 100%
Aging duration (months)	6 months
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 20mg/L
Vineyard Name	Vendôme
Soil Type(s)	Gravel
Elevation (meters)	50
Vineyard Aspect	South
Vine age (years)	40
Vine Yields hl/ha	45
Farming practices	Organic
Grape Picking	Machine

Notes from the producer:

Domaine du Petit Bondieu means in english: Little good god! The Pichet family made some research and never found the explanation about the name. The domaine is based in the heart of the AOC Bourgueil. The Pichet family produces mainly some Cabernet Franc from the AOC Bourgueil and Chinon with also a small cuvée of Chinon blanc made out of Chenin Blanc.

At Domaine du Petit Bondieu, the Pichet family have been producing wines since 1976. Jean-Marc started and was succeeded by Thomas in 1995. 23 hectares of Cabernet Franc organically since 2010 and only one appellation: Bourgueil. The vines are from 20 to 80 years old and planted on: Gravel, Tuffeau stone, Clay-limestone. 2017 Hachette: Grower of the year.



WineWise Notes:

Bourgueil differentiates itself from other Loire appellations by dint of its more rustic profile. In this case, the lighter sandy “graviers” give rise to an entirely delicious and gulpable Cabernet Franc that will please any aficionado of this most delightful variety. Being unfiltered, it has thrown a significant sediment – which we regard as a badge of honor!

This small ten-hectare domaine was a discovery we could not resist. The Pichet family have long cultivated nothing but Cabernet Franc (though they recently bought a small parcel of white grapes in Chinon, which is something of a rarity). Since son Thomas Pichet came on board in 1995, the domaine has been converted to organic viticulture and now makes five different wines from its collection of parcels which are divided between the “sables” and the “tuffeaux”. We have examples of each in the stellar 2017 vintage.

