

Famille Vaillant 2017 L'Aubinaie (Anjou)

WineWise Code	FFV-AUB17
Country	France
Region	Loire
Subregion	Anjou
Color	Red
Alcohol by Volume	13.19
Acidity	3.9
Residual Sugar	<0.1
Closure	Natural Cork
Annual cases produced	2500 cases
Varieties	100% Cabernet Franc
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	3 days
Aging method	Used Barrique 100%
Aging duration (months)	6 months
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	No
Soil Type(s)	Sedimentary
Elevation (meters)	52
Vineyard Aspect	Southwest
Vine age (years)	28
Vine Yields hl/ha	42
Farming practices	Certified Bio-dynamic
Grape Picking	Hand-harvested

Notes from the producer:

L'Aubinaie is a natural wine without additives. It is not filtered and does not have added sulfites.

More than 20 generations have farmed this land. The latest generation brought the development from 15HA in 1985 to 56HA today and is devoted to converting the vineyards into Organic and Bio-dynamic Agriculture.



WineWise Notes:

Named after the Bourgueil abbot who adopted the grape in the 18th century, this is a wonderfully expressive rendition of Cabernet Franc that packs an improbable intensity into its light (12%) frame. Equal parts animal (think blood), vegetable (floral scent) and mineral (think pulsating saltiness in the tail), this is a brilliant miniature that, in its quiet voice, says more than many a powerhouse roaring in a stentorian voice.

This relatively large (55 hectares) domaine has unbroken family history going back to the 18th century. One of the first French producers to adopt bio-dynamic practices in the 1980's, it makes an impressive range of wines from several Anjou appellations. We have been especially impressed with their reds, which are made without additional sulfites, fining or filtration. DEMETER CERTIFIED.