

# BRUNO DUBOIS

“ROCOCO”



ON THE FARM

**FARMING:** Certified Biodynamic

**HARVEST:** By hand

**TOTAL AREA:** 11 hectares

IN THE VINEYARD

**SOIL:** Clay and limestone (Tuffeau)

**VINE AGE:** 40 years old

**YIELDS:** 40HL/ha

**VINEYARD SIZE:** 7 ha



IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Concrete tank

**AGING:** 50% Amphora, 50% used oak barrels  
(12 months)

**FILTRATION:** Yes

**FINING:** No

**SULFITES:** 35 mg total

**ALCOHOL:** 12.5%

**PRODUCTION:** 3000 cases

**VEGAN:** Yes

## 100% CABERNET FRANC

- Grapes are 100% de-stemmed
- 3 weeks maceration in concrete tank with a few pump overs, infusion style
- Racking and press
- 10 months of aging in concrete tank
- Racking
- Bottling without any fining, filtration and 1.5g/HL of sulfites added

**REGION:** Loire

**AOP** – Saumur-Champigny

**NOTE:** “Rococo” is a blend of 6 different parcels with different exposures but the same soil structure. This is the largest cuvee of the property.