

DOMAINE des HARDIÈRES

LES ÉTENDARDS 2018

A Cabernet Franc from a schist-laden terroir.

Anjou Villages 2018 – *A great Anjou Villages – well-balanced and generous.*

Interested in preserving the local terroir and biodiversity, we have been committed to the conversion of our vineyard over to organic growing since 2016. As a result, we have done away with the use of chemical inputs to conserve the soils, thereby favoring the expression of our terroir and its grape varieties.

The vineyard

Our vineyard is situated on a 24-hectare terroir of schist, the special feature of which, is its continuous nature. The schist-laden soil maintains warm temperatures, thereby resulting in perfectly well-ripened grape varieties. Moreover, our vintners use one of the finest quality rootstocks: Riparia Gloire from Montpellier. A reduction in vigor is therefore obtained, allowing for the production of perfectly well-ripened grapes. Our 19-year-old vine produces in general 35 to 40 hl/ha.

From the vines to the cellar

Grape varieties: 100% Cabernet Franc

Soils/Terroirs: Montaignu beige and red schist in the district of Saint Lambert du Lattay.

Winemaking features: The fruit was picked when perfectly well-ripened on the 4th of October 2018, following the regular and careful monitoring of the harvest carried out by the estate's winemaker Laurent Blouin. The grapes were entirely destemmed and sorted on a vibrating table on the Pellenc harvesting machine. The maceration conditions were adapted to the profile of the vintage (temperature control between 27 and 30°C, 33 days extraction with an immersed marc cap at the end of the alcoholic fermentation). Just before the completion of the malo-lactic fermentation, the wine regularly benefited from aeration and racking to enhance its qualities (color, aromatic complexity, structure).

Maturing: This phase started in vats, followed by 14 months in barrels for most of the wine (80%), the rest was matured in vats (20%). The different barrels and batches were blended in February 2020, then filtered and bottled a couple of weeks later.

Alcoholic strength: 15% vol.

Tasting notes

Color: Garnet with intense and concentrated tints, brought about by the highly sun-ripened Cabernet Franc berries obtained in 2018.

Aromas: Powerful and determined, underscored by aromas of stewed red berries and discreet black berries. Roasted smoky notes come from the wine's stony schist terroir and its ageing in oak which brings about aromatic and olfactory complexity.

Palate: In perfect continuity, the structure on the palate is ample and generous, but also harmonious. Notes of black berry jam equally reappear, joined by smooth and pleasant well-marked liquorice, confirming its generous and tasty profile.

Food pairing

Uncork one hour before tasting or serve in a carafe. This wine pairs well with various sorts of charcuterie, beef stews, black pudding, barbecues, beef tartar or carpaccio, game birds or soft farm cheese (reblochon, brie and camembert).

Serving temperature

From 15 to 17°C

Ageing potential

Worth waiting 5 to 10 years, but can be enjoyed now as well-balanced.

