

# Dom. du Petit Bondieu 2021 Bourgueil Celeste

WineWise Code	FDP-CEL21
Country	France
Region	Loire
Color/Style	Red
Farming Practices	Organic
Varieties	Cabernet Franc
ABV	12.4
Residual Sugar	0.3
Acidity	3.23
Closure	Synthetic Cork
Case Size	12x750
Pricing	Discountable
Maceration	Cold Maceration for 72 hours
Pumpover/Punchdown	Pumping during the first part of fermentation
Destemming	Complete
Fermentation Vessel	Concrete
Fermentation Duration	15-18 days
Aging Method	Concrete
Aging Duration (months)	6
Filtered	Yes
Fining Agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 20 mg/L
Vineyard Name	Vendome
Soil Type	Gravel
Elevation (meters)	50
Vineyard Aspect	South
Vine Age	40
Yields (hl/ha)	45
Picking	Machine
Annual Production	20,000 bottles

## 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 can throw a significant sediment – which we regard as a badge of honor!



## Notes from the producer:

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.