



ULTIMA TERRA, 2017

There is in Sauveroy, an exceptional vineyard whose base-ment is hot and water never excess. With the heat wave of 2003, we decided to vinify apart this plot and create Ultima Terra. Assuming that this terroir of red shales and clays gives regularly disconcerting maturities, it was conceivable to raise the wine in new oak barrels for a minimum of 18 months. Ultima Terra will improve year after year and can age more than 20 years in cellar.

Tasting notes

The color is deep, black. The nose is open and complex with menthol flavor, black fruits, spices and ripe cassis. The tone is given from the attack in the mouth with elegance and remarkable finesse. Then, a nice network of tight tannins comes to prolong the end of the mouth. Ultima Terra 2017 is a complex and harmonious cuvée that will seduce for many years.

Vinification process and ageing

Black grapes are harvested at full maturity. The maceration is then conducted favoring progressive extractions and slow fermentation phase for 24 days. Then, after two rackings, the wine goes down to refine 18 months in new barrels of 225 liters. This breeding brings to Ultima Terra a unique dimension, while preserving our terroir and our grape variety.

Appellation

AOP Anjou Villages

Variety

Cabernet Franc

Vintage

2017

Alcohol

14%

Harvest date

20 octobre 2017

Bottling date

31 octobre 2019

Comment