

# L'AUSTRAL VDF 'Octopus Rouge' 2022

**Provenance:** Saumur, Loire Valley

**Grape Variety:** 50% Cabernet Franc 50% Grolleau

Pairing:

Roast chicken, pork, beef, duck, sausage, lamb, hearty fish dishes, hard and soft cheese

**Serving:** 

Temperature: 16°C





### **Vineyard Cultivation:**

In the heart of Puy-Notre-Dame, Saumur, L'Austral has brought a new perspective with Australian influence to Loire Valley wines. The vines of the Amandiers parcel were planted in 1990. In 2016, the chance to start their own domaine occured through the lovely Françoise & Philippe Gourdon of Château Tour Grise, who allowed them to lease out and take over 4 ha of vines that have been grown biodynamically for 20 years. The vines are 30 years old.



### Vinification:

Manual harvesting, drastic sorting on the plot. The Grolleau was fermented whole bunch in one tank, the Cab Franc is pressed directly into another. Then aged in concrete for 10 months before bottling.







#### **Tasting Notes:**

Crunchy red fruits, light white pepper from Grolleau, savory and blonde tobacco from the Cab Franc, this is a playful, fresh red wine that dances on the tongue. Bright, but with depth and substance.



## Soil Type:

Tuffeau



## Method:

Organic

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