

# L'AUSTRAL VDF 'Pourpre' 2022

01

**Provenance:** Saumur, Loire Valley 02

**Grape Variety:** 100% Cabernet Franc

03

Pairing: Roast chicken, pork, beef, duck, sausage, lamb, hearty fish dishes, hard and soft cheese 04

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 45 years old.



#### Vinification:

Manual harvesting, drastic sorting on the plot. Two days of maceration, after which only the free run juice is recovered, then matured 18 months in 600-litre barrels that have seen several wines. Zero added sulphur.



#### **Tasting Notes:**

A clear wine with notes of crushed red berries: raspberry, cranberry, and a hint of minerals. The palate is fluid, smooth, and relaxed, with fruit and freshness.



**Soil Type:** Jurassic flinty clay soils



Method: Organic

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