

SEBASTIEN DAVID

HURLUBERLU



ON THE FARM

FARMING: Certified Biodynamic
HARVEST: By hand
TOTAL AREA: 15 hectares

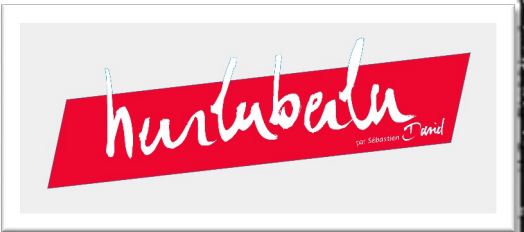
IN THE VINEYARD

SOIL: Sandy soil with silex/flint (called "les Perruches")
VINE AGE: 35 years old
YIELDS: 35HL/ha
VINEYARD SIZE: 5.40 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Concrete tank (6 months)
FILTRATION: None
FINING: Never
SULFITES: Zero sulfites added
PRODUCTION: 2900 cases
VEGAN: Yes

Note: "Hurluberlu" comes from 20 different parcels and represent the largest estate's cuvee. Hurluberlu is Sebastien's nickname given by the villagers. It stands for "someone's spirit often lost in the clouds". This wine is worked like a primeur with a lot of fruit energy.



100% Cabernet Franc

- Harvested by hand in small cases
- 25 days of carbonic maceration
- Racking juice every day to avoid skin contact extraction
- Grapes' racking and press
- Blend of free run and press juices
- Aging in concrete tanks for 6 months
- Bottling with no filtration and zero sulfites added

Region: Loire
AOP – Saint-Nicolas-de-Bourgeuil