

Winemaker: Nicolas Gonnin

Region: Loire

Location: Cravant-les-côteaux



Pétillant Naturel

NICOLAS GONNIN

Appellation: Vin de France

Varietals: 100% Cabernet Franc

Vintage: NV

Vinification: Harvested in a week at the end of September, the grapes are directly pressed and placed in a fiberglass tank. Alcoholic fermentation lasts for 10 days. The wine is DE filtered and bottled in October 2022.

Vineyard/Terroir: From on a north-south facing plain of sandy soil. Cover crops on every other row, alternating yearly. The vines are pruned Guyot Poussard style.

Average Yield:
38hl/ha – 1800 bottles

Farming: Organic / Biodynamic

Age of the vines: 70 years old

Added SO2: 1 g/hL

About the winemaker:

Nicolas first worked as a train conductor in Paris at Austerlitz station. In 2020, he and his family decided to leave Paris and devote themselves to starting their own winery. Nicolas completed his studies remotely and practiced his craft at the Winerie Parisienne when he acquired his first parcels, which could not have been more suited to his vision: the plots are planted to vines boasting over 60 years in age, and have been farmed



organically since the early 1990s. A commitment to organic farming, biodynamic practices, and low-intervention winemaking is self-evident to Nicolas. The Vignoble du RAB currently stretches across 5 hectares and is set to grow in the coming years. A new parcel of nearly 2 hectares is in the process of being acquired, and an additional parcel will also be planted within the next few years.