



# Vin de France ABOURIU 2015

## La Part Du Colibri

### The Legend Of the Hummingbird

The Amerindian legend of the hummingbird, the flowers' friend...

One Day, says the legend, there was a huge fire in the forest. All animals terrified and shattered were watching helpless the disaster.

Only, the little hummingbird buzzed about, getting small drops of water in his beak to drop them on the fire.

After a moment, the armadillo irritated by his useless action, told him : « Hummingbird! Are you mad ? You think that you are going to stop the fire with a few drops ? »

Hummingbird, without wasting time or losing a beat, looked back and said, „I know but I'm playing my part“



**Grape variety :** Abouriou.

**Origin :** Town of Gorges. On the Sèvre (river) 's hills.

**Terroir :** Gabbro, basic type of soil composed mostly of clay with dark brown colour

**Age of vine stock :** 37 years.

**Harvest :** Manual harvest.

**Production :** The Abouriou 2015 La Part du Colibri is AB certified (Organic).

**Vinification :** Maceration of 14 days; Pumping over once or twice a day; No fining agents or filtration for the bottling in May.

### Our philosophy :

He works the land with tillage or natural grass. Grown "organically" Alone, He will not save the planet, but he is playing his part.

**Serving tips :** Serve not too cold (10 to 11°)

### Tasting :

**Colour :** Violet purple with a glow nearly matt.

**Aromas :** A light smoked aroma initiates the nasal impressions, then will come floral aromas of elder flowers and of violets, coming with the fruitiness of blackcurrants and blueberries.

**Palate :** Tangy without being lively, it has the tastes of currants and cherries transforming into a ganache that will fill with dark chocolate that will be revealed next. A little of pepper too, underlining the rustic character of the grape variety. On the indulgence side, it has a thick consistence where you can find in addition to the first mentioned, fruits and flowers notes: sloe, black raison, reseda, iris, and well-underlined by a pleasant freshness.

**Food pairing :** The Vin de Pays du Val de Loire, Cépage Abouriou is to be served with cold meats, grilled meats...