



Vin de France Abouriou

La Part Du Colibri



The Legend of the Hummingbird

The Amerindian legend of the humming bird, 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: "Humming bird! Are you mad? You think that you are going to put out the fire with a few drops? I know," replied the hummingbird, "but I do my part of the job."

The approach of converting towards Organic Farming is based on the same principle. Alone, we won't save the planet, but we contribute.

Age of vineyards: 40 years old

Origin: Gorges, on the slopes of the river Sèvre Nantaise

Terroir: Gabbro, basic bedrock which gives dark brown clayey soil

Vinification: 12-day maceration, one pumping-over per day

Aging: Stainless steel for 6 months, bottling with no fining, no filtration.

Production: La Part du Colibri Abouriou 2018 is certified organic and Demeter.

Pairings: La Part du Colibri Abouriou is pairing well with red meat, charcuterie...

Service: Serve around 10 to 11°C.

Tasting: Ruby red color; notes of cherry, Morello cherry, elderberry.