



# Clos de la Briderie

SCEA Clos de la Briderie - 70, rue du Colonel Rol-Tanguy - F 41150 Monteaux  
VINS D'A.O.C. MESLAND EN TOURAINE

*Clos de la Briderie*

2012

Les Vingt Poinçons  
de Blois

## AOC TOURAINE-MESLAND « *Les Vingt Poinçons de Blois* » ROUGE 2012

### PRODUCTION

**Soil:** Chalky-clayey.

**Age of the vines:** Roughly 50 years old.

**Grapes:** Côt Noir 60%, Cabernet Franc 20%, Gamay Noir 20%

**Alcohol:** 11.8% vol.

**Acreage:** 51 ha (1 for this wine)

### VINIFICATION CHARACTERISTICS

Hand-picked in small baskets (20 kg of grapes).

Sorted on the table in the cellar.

**Vatting time:**

15 days for Côt (Malbec)

15 days for Cabernet franc

10 days for Gamay

Maturing in old barrels during 7 months. No filtration. 4 rackings.

**Bottling:** September, after the harvest.

### WINE CHARACTERISTICS

**The nose:** forest floor, wet ground

**The eye:** Dark red

**On the palate:** Silky tannins, long in mouth

Must be put in carafe.

**Food matching:** Red meat, wildfowl.

### A COUPLE OF WORDS ABOUT THE VINEYARD

**Vineyard of 51ha.**

This vineyard was owned by Comte Eudes II de Blois.

It is located on the right side of La Loire between Blois and Tours, in front of the Château de Chaumont sur Loire.

### WHY IS IT CALLED "les vingt poinçons de Blois"?

The Poinçon de Blois is an old local unit of measure of 228 liters. We mature 20 Poinçons of this wine, which produce 5280 bottles and only during best vintages since 2003. From 2004, we conserve the name "Vingt Poinçons", but the wine is maturing on double oak barrels of 520 liters.

