



DOMAIN

Domaine de Bablut
Topette un Cab



ADDRESS 49320 Brissac-Quincé - FRANCE

APPELLATION

Anjou

REGION

Loire

GRAPES

Cabernet Franc

FARMING METHOD

Organic

STANDARD



HISTORY

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The Daviau family has a long heritage in the Anjou region. Winegrowers and millers starting from the 16th century, the family has been working the vine around the city of Brissac since that time and they used to own five mills. At the end of the 19th century, the Daviau family decided to dedicate their work exclusively to viticulture. Nowadays, the Domaine de Bablut is ran by Christophe Daviau. After an expatriation in Australia and a diploma of oenologist from Bordeaux University, Christophe came back in 1989 to the family estate. As he returned to Anjou, Christophe's values led him to foster the biodiversity of his great terroir and to produce high-quality, healthy wines. In 1990 Christophe began a reorganization of the vineyard in order to:
Harmonize where the grapes are planted according to the terroir; - Achieve sustainable viticulture;

In 1996 Christophe converted to organic farming methods. The vineyard has been run "green" ever since and in 2006 he fully adopted biodynamic farming methods for the entire vineyard.

VINEYARD

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TOTAL SIZE: 55ha (51ha in production)
PLOT SIZE: 2Ha
AVERAGE AGE OF THE VINE: 25 years
SOILS: Anjou Black: 60%
Siliceous - Anjou White: 40% limestone
YIELD: 35 hl/ha
PRUNING: Guyot simple
DENSITY 5200 pied/ha
HARVEST: Hand-picked et mechanical

VINIFICATION

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MACERATION: 5 days
YEAST indigenous
VESSEL concrete (raw) tank (150hl)
no enzyme

AGEING

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LENGTH: 6 months
VESSEL: concrete (raw)
PRODUCTION: 6000 bottles

TASTING NOTES

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“...not for laying done! I wanted to produce a light, soft and digest type of Cabernet Franc coming from my two different terroirs of Anjou (black and white) »

— Christophe Daviau

