

AOP SAINT NICOLAS DE BOURGUEIL



**REGION**  
VAL DE LOIRE



**GRAPE VARIETY**  
CABERNET FRANC



**VINTAGE**  
2022



**TERROIR**

THE AREA OF THIS APPELLATION IS DETERMINED WITHIN ONE VILLAGE. THE SOILS HERE ARE MADE UP OF SAND AND GRAVEL. VINEYARD LIES ON A WIDE TERRACE, PROTECTED FROM NORTH WINDS WITH THE WOODLAND SLOPES. THE AVERAGE AGE OF THE VINES IS 25 YEARS.



**VINIFICATION**

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 10 MONTHS BEFORE BOTTLING.



**TASTING NOTES**

THE COLOR IS BRIGHT AND PURPLE. INTENSE AROMAS OF CHERRY, STRAWBERRY, VIOLET, AND BERRIES WITH A LITTLE HINT OF SPICES DOMINATE THIS PRETTY BOTTLE. THE MOUTH IS LIGHT, DELICATE AND SUPPLE WITH FLAVORS OF JUICY AND FRESH RED FRUITS.



**FOOD PAIRINGS**

CAN BE ENJOYED AS APERITIF WITH PATÉ AND CAMEMBERT, VEGETABLE BASED STARTERS. THIS EASY-DRINKING WINE GOES WELL WITH PIZZA AND "CROQUE MONSIEUR".

**AGEING POTENTIAL:** 4 YEARS

**SERVICE TEMPERATURE:** 10° - 12°

