

AOP SAINT NICOLAS DE BOURGUEIL



REGION
VAL DE LOIRE



GRAPE VARIETY
CABERNET FRANC



AGEING
4 YEARS



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 30 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 PÂTÉ AND CAMEMBERT, VEGETABLE BASED STARTERS. THIS EASY-DRINKING WINE GOES WELL WITH PIZZA AND "CROQUE MONSIEUR".

SERVICE TEMPERATURE: 10° - 12°



WINEENTHUSIAST

