

AOP BOURGUEIL



**REGION**  
LOIRE VALLEY



**GRAPE VARIETY**  
CABERNET FRANC



**AGEING**  
5 YEARS



**TERROIR**

THE PARCELS ARE SITUATED ON THE SAND AND GRAVEL BANKS THAT THE LOIRE LEFT NEAR BOURGUEIL. WINES FROM THIS AREA ARE LIGHT AND FRUITY, THEY ARE DELICATE AND YOU CAN SAVOR THEM FROM THEIR YOUTH. 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 12 MONTHS BEFORE BOTTLING.



**TASTING NOTES**

THE BRIGHT GARNET COLOR IN A GLASS. A PRETTY MORELLO CHERRY NOSE WITH DELICATE REDCURRANT SCENTS ANNOUNCES A LIGHT AND FRAGRANT MOUTH. THE SILKY TANNINS ARE VERY SUBTLE HERE, THEY ARE PUNCTUATED WITH A NICE FRESHNESS.



**FOOD PAIRINGS**

THIS WINE HAS A LIGHT STRUCTURE AND CAN BE CHILLED AS APERITIF BUT WITH ENOUGH DEPTH TO SIT NICELY WITH TAPAS AND CHARCUTERIE PLATE. PERFECT FOR SUMMER BBQ (ESPECIALLY RIBS, GRILLED SAUSAGE).

**SERVICE TEMPERATURE:** 12° - 14°



WINEENTHUSIAST

