

# LES CASTINES

AOP BOURGUEIL



## REGION

LOIRE VALLEY



## GRAPE VARIETY

CABERNET FRANC



## AGEING

5 YEARS



## TERROIR

THE PARCELS ARE SITUATED IN THE AREA OF CLAY-BASED LIMESTONE SOIL IN THE NORTH OF THE APPELLATION. FACING DIRECTLY SOUTH, WITH A DENSE FOREST GIVING PROTECTION FROM NORTH WINDS, BOURGUEIL BENEFITS FROM A GENTLE MICROCLIMATE THANKS TO THE MODERATING EFFECT OF THE LOIRE RIVER. 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 STRONG GARNET COLOR AND A PRETTY MORELLO CHERRY NOSE ANNOUNCES A DELICATE MOUTH. THE SILKY TANNINS ARE THERE, PUNCTUATED WITH A NICE FRESHNESS.



## FOOD PAIRINGS

THIS WINE WILL BE PARTICULARLY APPRECIATED WITH TAPAS AND APPETIZER BUFFET, CHORIZO OMELETTE, FAJITAS, BEEF GOULASH, RACLETTE, TAJINE WITH VEGETABLES, AGED MIMOLETTE, ITALIAN PARMIGIANO OR PECORINO CHEESES.

**SERVICE TEMPERATURE:** 12° - 14°



WINEENTHUSIAST

