

# LES CANNONIÈRES

AOP SAINT NICOLAS DE BOURGUEIL



**REGION**  
LOIRE VALLEY



**GRAPE VARIETY**  
CABERNET FRANC



**AGEING**  
4 YEARS



**TERROIR**

THE VINES BENEFIT FROM THEIR WARMY POSITON ON THE SAND AND GRAVEL BANKS. THESE SUNNY "TERRASSES" PROTECTED FROM THE NORTH WINDS WITH THE SLOPES WARM UP RAPIDLY THAT LEADS RO RHE PRODUCTION OF FRUITY AND LIGHT CABERNET FRANC. 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 8 MONTHS BEFORE BOTTLING.



**TASTING NOTES**

THE DRESS IS BRIGHT DARK AND PURPLE WITH SOME VIOLET HINTS.VERY EXPRESSIVE AROMATIC NOSE FULL OF RIPE RED FRUIT WITH HINTS OF PEPPER AND LICORICE.THE MOUTH IS LIGHT AND SUPPLE WITH FLAVORS OF JUICY AND FRESH RED FRUITS.



**FOOD PAIRINGS**

IT'S A VERY FOOD FRIENDLY WINE: HAS A LIGHT STRUCTURE TO BE SERVED CHILLED BY GLASS AS APERITIF, BUT ALSO CAN BE ENJOYED WITH GAME, BEEF KIDNEYS IN MADEIRA WINE SAUCE, GRILLED MEATS OR ANY KIND OF DISHES WITH CHARACTER. WILL ABSOLUTELY SURPRISE YOU IN PAIR WITH DARK CHOCOLATE.

**SERVICE TEMPERATURE:** 12° - 14°

