

ST NICOLAS DE BOURGUEIL LE MOULINGENET 2017

VINEYARD

Terroir: gravel.
Grape variety: Cabernet Franc.
Surface area: 3 ha.
Age of vines: 25 years.
Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: cold and dry.
Spring: a few frosts.
Summer: showers and heatwaves.
Autumn: Indian summer.



WINEMAKING

Harvest: mechanical.
Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return. 10-day post-fermentation maceration.
Aging: in stainless-steel vats.



TASTING

Appearance: deep ruby.
Nose: expressive raspberry, blackcurrant and notes of violet.
Palate: fresh and fruity, giving it length.



WINE PAIRING

The finesse of this wine will enhance white meat such as veal ribs with vegetables, a veal blanquette or stir-fried autumn mushrooms that will be followed by a Coulommiers.

