

Bourgueil Cornélius 1831

Veilles Vignes 2019



LOCATION : The vineyard is located near Bourgueil.

TERROIR : The Cornélius 1831 vintage is the illustration of a superb selection of hundred-year-old vines on a tufa terroir.

WINEMAKING : Traditional vinification.

AGEING : The wine is then aged for 12 months in oak barrels.

VARIETALS : Cabernet franc 100%

SERVING : Served at room temperature (14-16°C).

FOOD PAIRINGS : As an accompaniment to fine charcuterie, meats in sauce (beef cheek, fillet of venison, wild boar stew).



Dark colour with purple hues.



A very pretty spicy framework of caraway, black pepper and mint dominates a nose of cooked fruits, fruits in brandy and fine toasted nuances.



The palate is warm, with fruit, undergrowth and violets, and is balanced by its characterful tannins and smoothness. Fresh and liquorice finish.

www.lesvignoblesedonis.com