



## Bourgueil Cornélius 1831 Veilles Vignes 2019

AOP Bourgueil, Vallée de la Loire et Centre, France



Let's stop now in Bourgueil, on the right bank of the Loire, where Bourgueil Cornélius 1831 is made. Its name refers to a book by Balzac, Maitre Cornélius, in which the "good wine" of Bourgueil is celebrated. Here, the hundred-year-old vines grow on a tuff terroir. Aged for 12 months in oak barrels, the wine is frank and generous, ideal for a convivial break with friends.

### PRESENTATION

A word from the winemaker - Patrick Vallée:

The Bourgueil Cornélius is a wine full of history, rooted in the depths of the terroir. The hundred year old vines offer us exceptional aromas. For me, it is really a convivial wine that I reserve for good friends and that I accompany with a home-made terrine. A real moment out of time !

### 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.

### VARIETAL

Cabernet franc 100%

Contains sulphites.

### SERVING

Served at room temperature (14-16°C).

### VISUAL APPEARANCE

Dark colour with purple hues.

### AT NOSE

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

### ON THE PALATE

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

### FOOD PAIRINGS

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



## REVIEWS AND AWARDS



87/100  
**Decanter World Wine Awards**

Millésime 2020  
Nommé  
**Concours Saint Vincent 2021**



Millésime 2018  
88/100  
**Vinous**



Millésime 2018  
Argent  
**Concours Terre de Vins Argent**



Millésime 2019  
Argent  
**International Wine Challenge 2022 Argent**



90/100  
"édition 2024  
millésime 2019"  
**Guide Bettane et Desseauve des vins de France**

