

Collection Domaines & Châteaux, AOP Bourgueil, Rouge, 2015



TERROIR : The Domaine des Fontenys is located in the heart of the Bourgueil appellation. Some of the Domaine's plots (about 10 ha), some of which have been planted for more than a century, are isolated each year for their ability to provide concentrated, beautifully ripe grapes.

Careful harvesting, a terroir of character (clay-limestone), on the south-facing slopes of Restigné, and sustainable cultivation all contribute to producing a generous and elegant wine year after year.

WINEMAKING : Grapes harvested at full maturity. Traditional vinification. Fermentation at moderate temperature to preserve the aromatic potential of the grapes. Long maceration (20 days) with gentle extraction.

AGEING : Aged for 8 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Served slightly chilled (14-16°C).

FOOD PAIRINGS : This wine will accompany roasted white meats, grilled meats (brochette magret) or red meats (rack of lamb with rosemary), small game (pheasant), soft cheeses (St Nectaire, livarot).