

Bourgueil Rouge Domaine de Chanteloup



LOCATION : Our vineyard is located around the family house in the heart of the Bourgueil appellation.

It consists of 11 hectares of Cabernet Franc vines.

TERROIR : The terroir features clay-limestone soil that gives the wine volume and structure, as well as gravel soil that brings out the grapes' intrinsic fruitiness.

WINEMAKING : The grapes are picked when fully ripe (yield: 50 hl/ha). Traditional winemaking with fermentation at moderate temperatures to lock in the grapes' aromatic potential. Long maceration (20 days) with gentle extraction of polyphenols.

AGEING : Aged for 6-10 months before bottling.

VARIETALS : Cabernet franc 100%

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

FOOD PAIRINGS : This wine goes wonderfully with roast white meats, grilled meats, red meats, game, and soft-ripened cheeses.



Ruby-red colour with purplish highlights.



Charming bouquet with intense aromas of berries (blackberry, blackcurrant), fresh fruit and ferns. There are also spicy (black pepper) and roasted nuances.



The wine starts out quite smooth, full-bodied, and spicy on the palate, going on to reveal hints of fruit, forest floor and violet.

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