



## Bourgueil Philippe de Valois

AOP Bourgueil, Vallée de la Loire et Centre, France



### TERROIR

It benefits from a sheltered exposure and a particularly mild microclimate. The terroir of the Philippe de Valois cuvée is characterised by superficial sand and gravel soils, allowing the Cabernet franc grape variety to express its full fruity aromatic potential.

### WINEMAKING

De-stemming. Vinification in temperature-controlled vats (24°C) and short maceration to preserve the suppleness of the tannins and the fruitiness of the grapes.

### AGEING

Matured for 5 months before bottling in spring.

Contains sulphites.

### SERVING

Served chilled (14-16°C).

### VISUAL APPEARANCE

Beautiful deep ruby colour.

### AT NOSE

On the nose, aromas of red fruits, violets and notes of spices.

### ON THE PALATE

Round and fruity, this wine is well balanced with fine tannins.

### FOOD PAIRINGS

It goes well with cold meats (pâté de campagne, dry sausage), salads (duck breast, gizzards), roasted white meats (grilled chicken with tarragon), grilled meats, shepherd's pie and soft cheeses (St Nectaire, Curé nantais).

