



Bourgueil Rouge BIO "Coq'licot" 2020

AOP Bourgueil, Vallée de la Loire et Centre, France



PRESENTATION

The vineyard has been farmed organically since 1996.

TERROIR

The ten hectares of vines are planted on a majority of tuffeau chalk terroir, supplemented by a small part of sandy surface soil.

IN THE VINEYARD

Organic farming allows the authenticity of the terroir to be expressed by preserving the soil, air and water. Thus, the vines are cultivated according to ancestral methods.

WINEMAKING

The harvested and destemmed grapes undergo maceration in temperature-controlled stainless steel vats for 10 days.

Fermentation is triggered by immersion of the marc cap in concrete vats.

AGEING

The maturing process continues for 6 months.

VARIETAL

Cabernet franc 100%

SERVING

Served at 16°C

TASTING

This cuvée reveals a delicate nose of violets, ripe black fruits (blackcurrant, Morello cherry) and a hint of sweet spices. The palate is characterised by a nice roundness, supported by a beautiful structure with assertive tannins. The finish is persistent with ripe fruit.

FOOD PAIRINGS

It goes well with cold meats (rillauds, andouillettes), white and red meats (pot au feu) and soft cheeses.

