



Bourgueil Rouge Cornélius

AOP Bourgueil, Vallée de la Loire et Centre, France

Singular wines that reveal the excellence of the terroir, surprising flavours and unique characters.

PRESENTATION

Maître Cornélius is a work by Honoré de Balzac, in which the good wine of Bourgueil is celebrated.

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%

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 beef cheek, fillet of hind, wild boar stew, tajines.

REVIEWS AND AWARDS

**bettane +
desseauve**

90/100
"édition 2024
millésime 2019"

Guide Bettane et Desseauve des vins de France

