

Saint-Nicolas-de-Bourgueil

Marie Dupin



TERROIR : It benefits from a sheltered exposure and a particularly mild micro climate.

The terroir of the "Marie Dupin" cuvée is characterised by superficial sandy soils that warm up quickly, allowing the Cabernet Franc grape variety to express all its fruity aromatic potential.

WINEMAKING : Destemming. Vinification in thermo-regulated 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.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (14-16°C)

FOOD PAIRINGS : It will accompany cold meats (rillettes, andouillette), salads (hot goat's cheese, magret), white and red meats (turkey paupiette, veal filet mignon) and soft cheeses (Coulommiers, country brick).



Attractive deep ruby colour with purple tinges.



The nose is fine and delicate, revealing greedy notes of cherry, plum and violet. It is quickly enriched with notes of red pepper and fine notes of sweet spices.



Round and supple attack. Its intense fruitiness underlines the overall balance. The texture is fine, framed by pretty tannins reflecting a beautiful maturity of the harvest. The aromatic palette lingers on the

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finish through fresh red berries.



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