

MAÎTRE DE CHAI

Saint-Nicolas-de-Bourgueil Maître Chai

AOP Saint-Nicolas-de-Bourgueil, Vallée de la Loire et Centre, France

Refined blended wines signed by our cellar masters, expressing their personalities, sensitivities and creativities.

PRESENTATION

"Born in 1978 in Saumur, daughter and granddaughter of a winegrower, I was introduced at a very young age to the rigorous work of the vine. Later, learning to taste wine only increased my desire to discover the world of wine and its many facets. Once I had obtained my diploma of Agronomy and Oenology in Bordeaux, I left to work for 4 years as Production Manager in a Cooperative Winery in the Rhone Valley. In 2008, I returned to the Loire Valley as Cellar Master of the Bourgueil Winery and took over the management in 2009. Today I put as much energy into managing this cellar as I do into making wines that reflect the terroir of Bourgueil: supple, warm and convivial ... with a touch of feminine sensitivity of course."

Pauline Fouchereau, cellar master at the Cave des Vins de Bourgueil

IN THE VINEYARD

Harvesting of grapes selected for their fresh fruit and ripe fruit aromatic profiles.

WINEMAKING

Separate vinification adapted to each profile, exacerbating the organoleptic qualities of the grapes: cold pre-fermentation maceration and limited extraction for the fresh fruit profile, bringing aromatic intensity; medium length maceration for the ripe fruit profile, bringing sustained colour and soft tannins.

Subtle blending of the vintages emphasizing a beautiful aromatic complexity.

VARIETAL

Cabernet franc 100%

SERVING

Served slightly chilled (12-14°C).

AT NOSE

On the nose, the intensity of the fruit is manifested by greedy aromas of fresh red fruit (raspberry and crushed strawberry) and black fruit (blackcurrant).

ON THE PALATE

A hint of fern. On the palate, you will appreciate this fine and elegant wine, all in suppleness. A warm and persistent finish with fruity notes.

FOOD PAIRINGS

Pair this wine with all your savoury dishes from starters to cheese.

Recipe tip: roast pork with prunes or free-range chicken with forestry sauce.

