

Saint-Nicolas-de-Bourgueil

Maître Chai



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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.

VARIETALS : Cabernet franc 100%

SERVING : Served slightly chilled (12-14°C).

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.



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).



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.



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