

Bourgueil Rouge "Domaine de Matabrune"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : Domaine de Matabrune has 26 hectares of Cabernet Franc and Cabernet Sauvignon vines in the communes de Bourgueil, Benaisn, and Restigné. The vines were reproduced by mass selection: vines were grafted and then multiplied. This is conducive to producing grapes of the highest quality.

TERROIR : Seventy-nine percent of the vines grow on clay-limestone slopes with perfect east/west sun exposure. This accounts for the wine's richness and fine tannic structure. The remaining 30% of the terroir has light soil with sand and gravel. This contributes to the wine's fruity intensity. The blend of wines from these two distinct terroirs reflects the unique personality of this large estate in each vintage.

WINEMAKING : Sandy terroir: limited extraction in order to obtain silky tannin. Pre-fermentation cold maceration (3 days) and short vatting. The wine is run off halfway through fermentation to obtain maximum fruit, good colour, and smooth tannin.

Clay-limestone terroir: Repeated pumping over and pigeage (punching down the cap) are done at the beginning of fermentation, then less often towards the end. Long vatting period (20 days) extracts high-quality tannin, richness, and structure, while retaining roundness and a sweet sensation.

AGEING : The wines are then assembled and then aged for 12 months using micro-oxygenation.

VARIETALS : Cabernet franc 100%

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

FOOD PAIRINGS : Best enjoyed with roasts, game, beef, and soft-ripened cheeses.

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