

Charles de Villeneuve

BIO



Bourgueil "Charles de Villeneuve Bio"

AOP Bourgueil, Vallée de la Loire et Centre, France

PRESENTATION

The vineyard has been farmed organically since 1996.

TERROIR

Chalk tufa soil with a small part of sandy surface soil

IN THE VINEYARD

Organic farming allows the authenticity of the terroir to be expressed by preserving the soil, air and water. Thus, the vines are cultivated according to ancestral methods.

WINEMAKING

The harvested and de-stemmed grapes undergo maceration in temperature-controlled stainless steel vats for 10 days.

Fermentation is triggered by immersion of the marc cap in concrete vats.

AGEING

6 months

VARIETAL

Cabernet franc 100%

SERVING

Servir à 16°C

TASTING

Delicate nose of violets, ripe black fruits (blackcurrant, Morello cherry) and a hint of sweet spices. Round on the palate, supported by a beautiful structure with assertive tannins. Persistent finish with ripe fruit.

FOOD PAIRINGS

Charcuterie (Rillauds, andouillettes)

White and red meats (pot au feu)

Soft cheeses

