

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

