



Domaine des Fontenys, AOP Bourgueil, Rouge, 2018

AOP Bourgueil, Vallée de la Loire et Centre, France

The wines from these properties, marked by the tradition and authenticity of their production, are the ambassadors of their appellations.

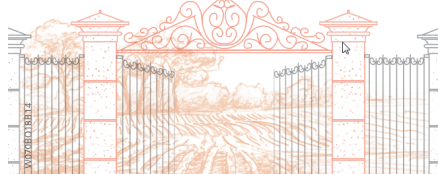


**DOMAINE
DES FONTENYS**

Bourgueil

APPELLATION D'ORIGINE PROTÉGÉE

2018



LOCATION

The Domaine des Fontenys is a pretty 25 ha estate, located in the heart of the Bourgueil appellation in the commune of Restigné.

TERROIR

The Domaine des Fontenys is located in the heart of the Bourgueil appellation. A few parcels of the Estate (approx. 10 ha), some of which have been planted for over a century, are isolated each year for their ability to provide concentrated grapes of good maturity.

Careful picking, a terroir of character (clay-limestone), on the south-facing hillsides of Restigné, a reasoned cultivation, contribute to give year after year a generous and elegant vintage.

WINEMAKING

Grapes harvested at full maturity (yield of 50 hl/ha). Traditional winemaking. Fermentation at moderate temperature in order to preserve the aromatic potential of the grape. Long maceration (20 days) with gentle extraction.

AGEING

Aged for 8 months before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Served slightly chilled (14-16°C).

TASTING

Young, deep ruby color with purplish reflections. Charming, it reveals on the nose its intense aromas of black fruit (blackberry, blackcurrant), fresh fruit (raspberry) and fern. A hint of spice (black pepper) and empyreumatic (grilled). Supple, fleshy palate, with a spicy attack, then evolving into fruit, undergrowth and some floral notes of violet. Beautiful silky structure and beautiful power in the evolution with assertive tannins. Fresh and liquorice finish.

FOOD PAIRINGS

This wine will accompany roasted white meats, grilled meats (magret skewer) or red meats (rosemary rack of lamb), small game (pheasant), soft cheeses (St Nectaire, Livarot).

