

Domaine des Fontenys, AOP Bourgueil, Rouge, 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.

VARIETALS : Cabernet franc 100%

SERVING : Served slightly chilled (14-16°C).

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).

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