

# MAÎTRE DE CHAI

## Saint-Nicolas-de-Bourgueil Maître Chai

AOP Saint-Nicolas-de-Bourgueil, Vallée de la Loire et Centre, France

Refined blended wines signed by our cellar masters, expressing their personalities, sensitivities and creativities.

### PRESENTATION

"Born in 1978 in Saumur, daughter and granddaughter of a winegrower, I was introduced at a very young age to the rigorous work of the vine. Later, learning to taste wine only increased my desire to discover the world of wine and its many facets. Once I had obtained my diploma of Agronomy and Oenology in Bordeaux, I left to work for 4 years as Production Manager in a Cooperative Winery in the Rhone Valley. In 2008, I returned to the Loire Valley as Cellar Master of the Bourgueil Winery and took over the management in 2009. Today I put as much energy into managing this cellar as I do into making wines that reflect the terroir of Bourgueil: supple, warm and convivial ... with a touch of feminine sensitivity of course."

Pauline Fouchereau, cellar master at the Cave des Vins de Bourgueil

### IN THE VINEYARD

Harvesting of grapes selected for their fresh fruit and ripe fruit aromatic profiles.

### WINEMAKING

Separate vinification adapted to each profile, exacerbating the organoleptic qualities of the grapes: cold pre-fermentation maceration and limited extraction for the fresh fruit profile, bringing aromatic intensity; medium length maceration for the ripe fruit profile, bringing sustained colour and soft tannins.

Subtle blending of the vintages emphasizing a beautiful aromatic complexity.

### VARIETAL

Cabernet franc 100%

### SERVING

Served slightly chilled (12-14°C).

### AT NOSE

On the nose, the intensity of the fruit is manifested by greedy aromas of fresh red fruit (raspberry and crushed strawberry) and black fruit (blackcurrant).

### ON THE PALATE

A hint of fern. On the palate, you will appreciate this fine and elegant wine, all in suppleness. A warm and persistent finish with fruity notes.

### FOOD PAIRINGS

Pair this wine with all your savoury dishes from starters to cheese.

Recipe tip: roast pork with prunes or free-range chicken with forestry sauce.

