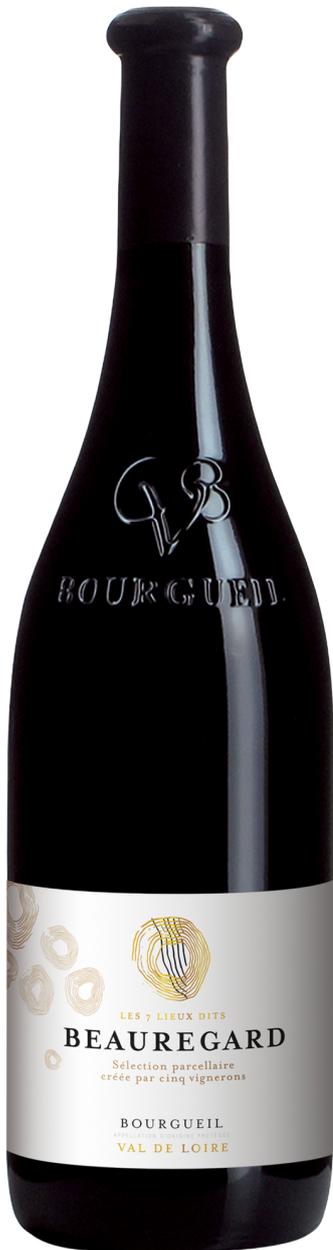


Bourgueil Rouge "Lieu-Dit, Beauregard"



LOCATION : The Lieu-dit "Beauregard" is part of the commune of Restigné. It is located near an ancient road: "le grand chemin", which linked Touraine to the Ocean, via Anjou.

TERROIR : The plots of land of the Lieu-dit "Beauregard" are located in a small valley with a slight slope. The vines, facing south, benefit from maximum sunshine.

The Loire valley is about ten kilometres wide and was, a long time ago, a vast estuary covered by the sea. This results in a variety of soils.

In the "Beauregard" area, the subsoil is clayey and relatively deep. On the surface, this soil contains a large quantity of small flints, gravels and pebbles: the gravels (ancient alluvium of the Loire) on a sandy horizon. This terroir allows the vines to establish themselves well thanks to the characteristics of its subsoil and favours rapid warming of the vines thanks to its surface composition. The vines therefore show good precocity.

The climate is temperate. On the edges of the valleys, the soil heats up quickly under the oceanic influence which penetrates to the heart of the vineyard.

Total surface area of the plots: 3 ha

WINEMAKING : The harvest begins after checking the ripeness and health of the grapes on October 10th.

- Total de-stemming of the harvest.
- Fermentation in thermo-regulated stainless steel vats at 25°C.
- Daily light pumping over and punching down of the cap allow a good extraction of the polyphenolic potential. Long maceration (15 days).

AGEING : After malolactic fermentation, the wines continue to mature in the coolness of our ageing cellar.

VARIETALS : Cabernet franc 100%

SERVING : Serving temperature: 12-14°C.

FOOD PAIRINGS : This red wine is the ideal companion for grilled or roasted red meat, small game dishes, roast poultry in sauce such as turkey with cranberries.