



Bourgueil rouge Domaine des Fontenys Vieilles Vignes

AOP Bourgueil, Vallée de la Loire et Centre, France

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



TERROIR

The Domaine des Fontenys is located in the heart of the Bourgueil appellation. Some of the Domaine's plots (about 10 ha), some of which have been planted for more than a century, are isolated each year for their ability to provide concentrated, beautifully ripe grapes.

Careful harvesting, a terroir of character (clay-limestone), on the south-facing slopes of Restigné, and sustainable cultivation all contribute to producing a generous and elegant wine year after year.

WINEMAKING

Grapes harvested at full maturity. Traditional vinification. Fermentation at moderate temperature to preserve the aromatic potential of the grapes. 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).

VISUAL APPEARANCE

Young, deep ruby colour with purple tints.

AT NOSE

Charming, it reveals intense aromas of black fruits (blackberry, blackcurrant), fresh fruits (raspberry) and fern. A hint of spice (black pepper) and empyreumatic (grilled).

ON THE PALATE

Supple, fleshy, with a spicy attack, evolving then on fruit, undergrowth and some floral notes of violet. Beautiful silky structure and good power in the evolution with assertive tannins. Fresh and liquorice finish.

FOOD PAIRINGS

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

