

Bourgueil Philippe de Valois



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : It benefits from a sheltered exposure and a particularly mild microclimate. The terroir of the Philippe de Valois cuvée is characterised by superficial sand and gravel soils, allowing the Cabernet franc grape variety to express its full fruity aromatic potential.

WINEMAKING : De-stemming. Vinification in temperature-controlled vats (24°C) and short maceration to preserve the suppleness of the tannins and the fruitiness of the grapes.

AGEING : Matured for 5 months before bottling in spring.

SERVING : Served chilled (14-16°C).

FOOD PAIRINGS : It goes well with cold meats (pâté de campagne, dry sausage), salads (duck breast, gizzards), roasted white meats (grilled chicken with tarragon), grilled meats, shepherd's pie and soft cheeses (St Nectaire, Curé nantais).



Beautiful deep ruby colour.



On the nose, aromas of red fruits, violets and notes of spices.



Round and fruity, this wine is well balanced with fine tannins.

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