

# LA BELLE ROBE



## La Belle Robe - Bourgueil

AOP Bourgueil, Vallée de la Loire et Centre, France

### PRESENTATION

Since 2005, the vines have been converted to organic farming. They are cultivated according to ancestral methods giving a certain authenticity to this wine.

### THE VINTAGE

HVE since the 2019 vintage

### WINEMAKING

For 10 days, the harvested and de-stemmed grapes undergo maceration in temperature-controlled stainless steel tanks. The fermentation process then takes place with the indigenous yeasts of the grape.

### AGEING

The maturing process continues for 6 months.

### VARIETAL

Cabernet franc 100%

### SERVING

Served at 16°C

### TASTING

The Cuvée La Belle Robe - Bourgueil reveals a delicate nose of violets, ripe black fruit (blackcurrant, Morello cherry) and a touch of sweet spices. The palate is characterised by a nice roundness, supported by a beautiful structure with assertive tannins. The finish is persistent with ripe fruit.

### FOOD PAIRINGS

This wine is a perfect accompaniment to cold meats, white and red meats and goat's cheese.

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**BOURGUEIL**  
APPELLATION D'ORIGINE PROTÉGÉE

