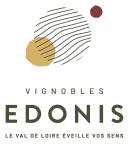
La Belle Robe - Bourgueil





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.

VARIETALS: Cabernet franc 100%

SERVING: Served at 16°C

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