

# LA BELLE ROBE



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### 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.



**BOURGUEIL**  
APPELLATION D'ORIGINE PROTÉGÉE

