

Sélection parcellaire



Lieu-dit Beauregard, Bourgueil Red, ORGANIC, 2022

AOP Bourgueil, Vallée de la Loire et Centre, France

The Lieu-dit is a group of small parcels of unique vines, organic since 2020. The alchemy between its soil, its relief, its orientation, its climate and its grape variety, gives birth to Appellation d'Origine Contrôlée wines of exceptional typicity and style. The respect of the terroir combined with the know-how of passionate winegrowers allows the best wines to be extracted.

PRESENTATION

The Lieu-dit "Beauregard" is located in the commune of Restigné in the heart of the Bourgueil appellation. Vines have been planted here since Roman times, but its reputation is linked to that of Bourgueil Abbey, founded around 990 by Benedictine monks who, under the leadership of Abbot Baudry, knew how to extract the quintessence of their vines.

LOCATION

The Lieu-dit "Beauregard" is part of the commune of Restigné. It is located near an ancient road: "le grand chemin", which linked Touraine to the Ocean, via Anjou.

TERROIR

The plots of land of the Lieu-dit "Beauregard" are located in a small valley with a slight slope. The vines, facing south, benefit from maximum sunshine.

The Loire valley is about ten kilometres wide and was, a long time ago, a vast estuary covered by the sea. This results in a variety of soils.

In the "Beauregard" area, the subsoil is clayey and relatively deep. On the surface, this soil contains a large quantity of small flints, gravels and pebbles: the gravels (ancient alluvium of the Loire) on a sandy horizon. This terroir allows the vines to establish themselves well thanks to the characteristics of its subsoil and favours rapid warming of the vines thanks to its surface composition. The vines therefore show good precocity.

The climate is temperate. On the edges of the valleys, the soil heats up quickly under the oceanic influence which penetrates to the heart of the vineyard.

Total surface area of the plots: 3 ha

IN THE VINEYARD

Use of prophylactic methods (disbudding, leaf removal) in order to favour the natural aeration of the stocks and to regulate the load; then, of reasoned cultivation in order to allow the most natural fight against cryptogamic diseases.

WINEMAKING

Late harvest and fermentation as follow:

- Total de-stemming of the harvest.
- Fermentation in thermo-regulated stainless steel vats at 25°C.
- Daily light pumping over and punching down of the cap allow a good extraction of the polyphenolic potential. Long maceration (15 days).

AGEING

After malolactic fermentation, the wines continue to mature in the coolness of our ageing cellar.



VARIETAL

Cabernet franc 100%

13 % VOL.

SERVING

Serving temperature: 12-14°C.

TASTING

Intense ruby colour. Very expressive and complex nose combining aromas of ripe red fruit (cherry), black fruit (blackcurrant, blackberry), violet and pepper. Ample and supple attack. Well-balanced palate with a nice tannic structure. Persistent finish on the fruit.

FOOD PAIRINGS

This red wine is the ideal companion for grilled or roasted red meat, small game dishes, roast poultry in sauce such as turkey with cranberries.

REVIEWS AND AWARDS



87/100

Wine Enthusiast

