



# Bourgueil Rouge Cornélius

AOP Bourgueil, Vallée de la Loire et Centre, France

Singular wines that reveal the excellence of the terroir, surprising flavours and unique characters.



## PRESENTATION

Maître Cornélius is a work by Honoré de Balzac, in which the good wine of Bourgueil is celebrated.

## LOCATION

The vineyard is located near Bourgueil.

## TERROIR

The Cornélius 1831 vintage is the illustration of a superb selection of hundred-year-old vines on a tufa terroir.

## WINEMAKING

Traditional vinification.

## AGEING

The wine is then aged for 12 months in oak barrels.

## VARIETAL

Cabernet franc 100%

## SERVING

Served at room temperature (14-16°C).

## VISUAL APPEARANCE

Dark colour with purple hues.

## AT NOSE

A very pretty spicy framework of caraway, black pepper and mint dominates a nose of cooked fruits, fruits in brandy and fine toasted nuances.

## ON THE PALATE

The palate is warm, with fruit, undergrowth and violets, and is balanced by its characterful tannins and smoothness. Fresh and liquorice finish.

## FOOD PAIRINGS

As an accompaniment to beef cheek, fillet of hind, wild boar stew, tajines.

## REVIEWS AND AWARDS

**bettane +  
desseave**

90/100  
"édition 2024  
millésime 2019"

Guide Bettane et Desseave des vins de France

