Bourgueil Rouge Coq'licot BIO





TERROIR: The ten hectares of vines are planted on a majority of tuffeau chalk terroir, supplemented by a small part of sandy surface soil.

WINEMAKING: The harvested and destemmed grapes undergo maceration in temperature-controlled stainless steel vats for 10 days.

Fermentation is triggered by immersion of the marc cap in concrete vats.

AGEING: The maturing process continues for 6 months.

VARIETALS: Cabernet franc 100%

SERVING: Served at 16°C

FOOD PAIRINGS: It goes well with cold meats (rillauds, andouillettes), white and red meats

(pot au feu) and soft cheeses.





This cuvée reveals a delicate nose of violets, ripe black fruits (blackcurrant, Morello cherry) and a hint 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.