



ESCAPADE



Bourgueil Escapade

AOP Bourgueil, Vallée de la Loire et Centre, France

Produced from organically grown grapes and a strong commitment to the environment. This vintage testifies the progress of our wine-making techniques, which allow us to produce with that respects each actors and factors of its process.

TERROIR

The terroir where our vines grow is mainly composed of chalk tuffeau and a smaller part of sandy soils. The vineyard spreads over 10 hectares.

IN THE VINEYARD

An organic method allows the authenticity of the terroir to express itself by preserving the soil, the air and water. Thus, the vine is cultivated according to ancestral methods.

WINEMAKING

After being harvested and de-stemmed, the grapes undergo a maceration process in a temperature-controlled stainless steel vat for a period of 10 days. Fermentation is triggered by immersing the cap of marc in concrete tanks.

AGEING

Ageing process takes 6 months.

VARIETAL

Cabernet franc 100%

SERVING

Served at 16°C/60°F.

TASTING

This cuvée reveals a delicate nose of violets, ripe black fruits (blackcurrant, morello cherry) and a touch of sweet spices. The palate is characterised by a beautiful roundness, supported by a structure with assertive tannins. A persistent finish with ripe fruit.

FOOD PAIRINGS

Gratin of seasonal vegetables, grilled porcini mushrooms, baked potatoes, vegan chocolate cream with orange peels.

