

# Dupin

## Saint-Nicolas-de-Bourgueil Marie Dupin

AOP Saint-Nicolas-de-Bourgueil, Vallée de la Loire et Centre, France



### PRESENTATION

This cuvée celebrates Marie Dupin, a young peasant girl from Angers, who charmed Ronsard and was his muse.

### TERROIR

It benefits from a sheltered exposure and a particularly mild micro climate. The terroir of the "Marie Dupin" cuvée is characterised by superficial sandy soils that warm up quickly, allowing the Cabernet Franc grape variety to express all its fruity aromatic potential.

### WINEMAKING

Destemming. Vinification in thermo-regulated vats (24°C) and short maceration to preserve the suppleness of the tannins and the fruitiness of the grapes.

### AGEING

Matured for 5 months before bottling in spring.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve chilled (14-16°C)

### VISUAL APPEARANCE

Attractive deep ruby colour with purple tinges.

### AT NOSE

The nose is fine and delicate, revealing greedy notes of cherry, plum and violet. It is quickly enriched with notes of red pepper and fine notes of sweet spices.

### ON THE PALATE

Round and supple attack. Its intense fruitiness underlines the overall balance. The texture is fine, framed by pretty tannins reflecting a beautiful maturity of the harvest. The aromatic palette lingers on the finish through fresh red berries.

### FOOD PAIRINGS

It will accompany cold meats (rillettes, andouillette), salads (hot goat's cheese, magret), white and red meats (turkey paupiette, veal filet mignon) and soft cheeses (Coulommiers, country brick).



St NICOLAS de BOURGUEIL

APPELLATION St NICOLAS DE BOURGUEIL CONTRÔLÉE

Mis en Bouteille par la Cave des Vins de Bourgueil

