

— *La Compagnie des Grands Terroirs* —

CHÂTEAU DE MINIERE - ROUGE DE MINIÈRE

BOURGUEIL



Appellation :
Bourgueil

Surface Area :
29 ha

Terroir :
Sandy clay

Vineyard :
Organic certified farming of 40-60 years old vines. Single guyot pruning. De-budding

Assemblage :
100% cabernet franc

Winemaking process :
Maceration pre-cold fermentation for 3-4 days
alcoholic fermentation in stainless steel vats

Ageing :
6-9 months in stainless steel vats

Tasting :
Aroma of fresh red, minty fruits. A round flavor of light, sweet and supple tannins

Wine Consultant: Derenoncourt Consultants since 2015