

Dupin



Bourgueil Rosé Marie Dupin

AOP Bourgueil, Vallée de la Loire et Centre, France

PRESENTATION

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

LOCATION

Situated on the north bank of the Loire, the Bourgueil vineyard covers almost 1300 hectares.

TERROIR

It benefits from a sheltered exposure and a particularly mild microclimate. The terroir of the Marie Dupin cuvée is characterised by superficial sand and gravelly soils, allowing the Cabernet Franc grape variety to express all its fruit aromatic potential.

WINEMAKING

Vinification by "Saignée" technique, followed by a fermentation in a temperature-controlled stainless steel vat.

VARIETAL

Cabernet franc 100%

SERVING

Served chilled (10 - 12°C)

VISUAL APPEARANCE

Pale pink colour.

AT NOSE

Elegant nose with aromas of grapefruit and crushed strawberries.

ON THE PALATE

Fresh on the palate.

FOOD PAIRINGS

Ideal as an aperitif, with grilled meats (parsley and garlic prawns), a platter of delicatessen, with fresh cheese or a strawberry and pistachio tart.

