



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

Pink color with pale highlights.

AT NOSE

Elegant nose with aromas of raspberry and crushed strawberries.

ON THE PALATE

Fresh on the palate. Lovely sweetness on the finish.

FOOD PAIRINGS

Ideal with tabbouleh, sun-dried tomato, mint and mozzarella salad, rillaud and fresh mushroom salad with raspberry vinegar, or pork medallions with raspberries.

