

Bourgueil Cornélius 1831

Veilles Vignes



LOCATION : The vineyard is located on the slopes of Benais, one of Bourgueil's most renowned terroirs.

TERROIR : The Cornélius 1831 vintage is the illustration of a superb selection of hundred-year-old vines on a tufa terroir.

WINEMAKING : Long maceration in temperature-controlled concrete vats: This technique extracts a maximum of phenolic compounds such as tannins, anthocyanins and other aromas that enrich the wine's taste, color and structure.

Extraction via regular pumping-over: This process consists of pumping the juice from the bottom of the vat and pouring it over the top of the marc, thus favoring uniform extraction of phenolic compounds and aromas.

Aged for 12 months in 225-litre French oak barrels.

VARIETALS : Cabernet franc 100%

SERVING : Served at room temperature (14-16°C).

FOOD PAIRINGS : As an accompaniment to fine charcuterie, meats in sauce (beef cheek, fillet of venison, wild boar stew).



Dense purple colour with purplish highlights.



An intense first nose of red fruit (raspberry, redcurrant). The second nose is spicy (pepper, cinnamon), with hints of garrigue and aromas of red berries, strawberries and blackberries.



Straightforward, greedy attack of just-picked fruit. Round and delicious. Notes of vanilla and toast. The tannins are generous, revealing a wine made for laying down. The finish is greedy and generous while retaining its freshness. greedy and generous while retaining its mouth-watering freshness.

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