



## Bourgueil Cornélius 1831 Veilles Vignes

AOP Bourgueil, Vallée de la Loire et Centre, France



Let's stop now in Bourgueil, on the right bank of the Loire, where Bourgueil Cornélius 1831 is made. Its name refers to a book by Balzac, Maitre Cornélius, in which the "good wine" of Bourgueil is celebrated. Here, the hundred-year-old vines grow on a tuff terroir. Aged for 12 months in oak barrels, the wine is frank and generous, ideal for a convivial break with friends.

### PRESENTATION

A word from the winemaker - Patrick Vallée:

The Bourgueil Cornélius is a wine full of history, rooted in the depths of the terroir. The hundred year old vines offer us exceptional aromas. For me, it is really a convivial wine that I reserve for good friends and that I accompany with a home-made terrine. A real moment out of time !

### 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.

### VARIETAL

Cabernet franc 100%

Contains sulphites.

### SERVING

Served at room temperature (14-16°C).

### VISUAL APPEARANCE

Dense purple colour with purplish highlights.

### AT NOSE

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.



## ON THE PALATE

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.

## FOOD PAIRINGS

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

## REVIEWS AND AWARDS

Millésime 2020  
**Concours Saint Vincent 2021**



Millésime 2018  
**Vinous**



Millésime 2018  
**Concours Terre de Vins Argent**

Millésime 2019  
**International Wine Challenge 2022 Argent**



90/100  
"édition 2024  
millésime 2019"  
**Guide Bettane et Desseauve des vins de France**



87/100  
**Decanter World Wine Awards**

