



Bourgueil - Cornélius 1831 - Vieilles Vignes 2017

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 tuffa terroir. Aged for 12 months in oak barrels, the wine is frank and generous, ideal for a convivial break with friends.

LOCATION

The vineyard is located near Bourgueil.

TERROIR

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

WINEMAKING

Traditional vinification.

AGEING

The wine is then aged for 12 months in oak barrels.

VARIETAL

Cabernet franc 100%

SERVING

Served at room temperature (14-16°C).

TASTING

Dark colour with purple hues. A very pretty spicy framework of caraway, black pepper and mint dominates a nose of cooked fruits, fruits in brandy and fine toasted nuances. The palate is warm, with fruit, undergrowth and violets, and is balanced by its characterful tannins and smoothness. Fresh and liquorice finish.

FOOD PAIRINGS

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

