

# Dupin



## Bourgueil Rouge Marie Dupin BIB 3L

AOC Bourgueil, Vallée de la Loire et Centre, France

### PRESENTATION

This cuvée celebrates Marie Dupin, a young peasant girl from Angers, who charmed Ronsard and was 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 fruity aromatic potential.

### WINEMAKING

De-stemming. Vinification in thermo-regulated vats (24°C) and short maceration to preserve the suppleness of the tannins and the fruitiness of the grapes. This wine is a blend of different vats, whose grapes come from different terroirs typical of the Bourgueil appellation.

### AGEING

Matured for 5 months before bottling in spring.

### VARIETAL

Cabernet franc

### SERVING

Served chilled (14-16°C).

### VISUAL APPEARANCE

Beautiful deep ruby colour.

### AT NOSE

On the nose, aromas of red fruits, violet and spices.

### ON THE PALATE

Round and fruity, this wine is well-balanced with fine tannins.

### FOOD PAIRINGS

It will accompany cold meats (pâté de campagne, dry sausage), salads (duck breasts, gizzards), roasted white meats (grilled chicken with tarragon), grilled meats, Hachis Parmentier and soft cheeses (St Nectaire, Curé Nantais).

