



Bourgueil Agrion Bleu

AOP Bourgueil, Vallée de la Loire et Centre, France

Known for its sumptuous colours and acrobatic aerodynamics, the Agrion Bleu is a dragonfly that plays an important role in the ecosystem. Very sensitive to the quality of water, it proves how healthy and natural the environment is. Once threatened with extinction, it has become the symbol of a new-found biodiversity and is a protected species in the Loire Valley.

PRESENTATION

The vineyard has been farmed organically since 1996.

TERROIR

The 10 hectares of vines have been grown organically since 1996 and have a terroir of chalk and tufa, with a small percentage of sand in the topsoil. Age-old viticultural practices account for this cuvée's authenticity.

IN THE VINEYARD

Organic farming allows the authenticity of the terroir to be expressed by preserving the soil, air and water. Thus, the vines are cultivated according to ancestral methods.

WINEMAKING

Once harvested and destemmed, the grapes macerate in temperature-controlled stainless steel vats for 10 days. Fermentation takes place spontaneously with indigenous yeast.

AGEING

The maturing process continues for 6 months.

VARIETAL

Cabernet franc 100%

SERVING

Best enjoyed at 16°C.

AT NOSE

This cuvée has a delicate bouquet of violet, ripe black fruit (blackcurrant and morello cherry) and a touch of sweet spice.

ON THE PALATE

The wine is beautifully round on the palate, backed up by good structure and characterful tannin. Long aftertaste of ripe fruit and liquorice.

FOOD PAIRINGS

Best enjoyed with delicatessen meats, red and white meats, and soft-ripened cheeses.

