



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 near Bourgueil.

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 by regular pumping-over: This process consists of pumping the juice from the bottom of the vat and pouring it over the marc, which favors uniform extraction of phenolic compounds and aromas.

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

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Served at room temperature (14-16°C).

VISUAL APPEARANCE

Dark colour with purple hues.

AT NOSE

A very pretty spicy framework of caraway, black pepper and mint dominates a nose of cooked fruits, fruits in brandy and fine toasted nuances.

ON THE PALATE

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).

REVIEWS AND AWARDS



87/100

Decanter World Wine Awards

Millésime 2020

Nommé

Concours Saint Vincent 2021



Millésime 2018

88/100

Vinous



Millésime 2018

Argent

Concours Terre de Vins Argent

Millésime 2019

Argent

International Wine Challenge 2022 Argent



90/100

"édition 2024

millésime 2019"

Guide Bettane et Desseauve des vins de France

