

Bourgueil Cornélius 1831

Veilles Vignes



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.

VARIETALS : Cabernet franc 100%

SERVING : Served at room temperature (14-16°C).

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



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.

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