

Bourgueil Rouge Coq'licot B10



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The ten hectares of vines are planted on a majority of tuffeau chalk terroir, supplemented by a small part of sandy surface soil.

WINEMAKING : The harvested and destemmed grapes undergo maceration in temperature-controlled stainless steel vats for 10 days. Fermentation is triggered by immersion of the marc cap in concrete vats.

AGEING : The maturing process continues for 6 months.

VARIETALS : Cabernet franc 100%

SERVING : Served at 16°C

FOOD PAIRINGS : It goes well with cold meats (rillauds, andouillettes), white and red meats (pot au feu) and soft cheeses.



This cuvée reveals a delicate nose of violets, ripe black fruits (blackcurrant, Morello cherry) and a hint of sweet spices.



The palate is characterised by a nice roundness, supported by a beautiful structure with assertive tannins. The finish is persistent with ripe fruit.



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