



PONT DES CADETS



Pont des Cadets, AOP Bourgueil, Rouge

AOP 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

Destemming. Vinification in thermo-regulated vats (24°C) and short maceration to preserve the suppleness of the tannins and the fruitiness of the grapes.

AGEING

Matured for 5 months before bottling in spring.

VARIETAL

Cabernet franc 100%

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).

