

Pont des Cadets, AOP Bourgueil, Rouge



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.

VARIETALS : Cabernet franc 100%

SERVING : Served chilled (14-16°C).

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).



Beautiful deep ruby colour.



On the nose, aromas of red fruits, violet and spices.



Round and fruity, this wine is well-balanced with fine tannins.

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