

SAINT- MARTIN



Bourgueil Rouge "Saint Martin"

AOP Bourgueil, Vallée de la Loire et Centre, France

PRESENTATION

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

LOCATION

The plots of the cuvée Saint Martin are situated in the north shore of the Loire, where there is an ideal microclimate and the vines are sheltered from the sun exposure.

TERROIR

The terroir features sandy topsoil with gravels that expresses the aromatic potential and smooth tannins of this Cabernet franc wine.

WINEMAKING

Selection of parcels depending on the tasting of berries. Grapes are picked when they achieve optimum ripeness and a fruity aromatic profile. Vinification in thermo-regulated vats (24°C) and short maceration to conserve the smoothness of tannins and fruitiness of the grapes.

AGEING

Aged for 5 months before bottling in spring season.

VARIETAL

Cabernet franc 100%

SERVING

Enjoy chilled (14-16°C).

TASTING

Deep ruby colour. The nose has aromas of ripe fruits (plum, blackcurrant, blackberry) and violet, accentuated by hints of spices (black pepper). Full-bodied on the palate with soft tannin, the wine is well balanced between freshness and roundness. Persistent finish of cooked fruits.

FOOD PAIRINGS

This red wine goes perfectly with fine delicatessen meats, salads, roasted white meats (grilled chicken with estragon), and soft cheeses.

