

# Estelle's Vintage

AOC Saint-Nicolas de Bourgueil Rouge

## Soil

- Sandy soils, clay in deep 8 ha.
- The grapevines 'medium age: 30 years.

## Grapes

- Cabernet Franc 100%.

## Harvesting Machine

- It can divide the crop according to parcels maturity and the weather.

## Wine-making process

- Thermoregulated stainless steel tanks, fermentation time between 7 to 18 days.
- Pre-fermented maceration: 48 hours in cold then fermentation in vats from 25° to 26°C to extract and preserve flavours.
- we are in charge of the filtration.

## Aging

- From 8 to 14 months minimum aging. The bottling is done with the help of the professional.



## Tasting

- Nice ruby colour, limpid. Nose on red fruits (strawberry, blackcurrant, raspberry). Fruity taste, easy to drink. A pleasure wine.

## Wine and food pairing

- Simple dishes, grilled meats, beef and vegetables stew, goat's cheese. Really good with fish on plancha.

## Consumption advice

- Serve between 12° to 15°C.
- Interesting wine to drink now but even better 2 years after the bottling.
- Aging potential : 1 to 3 years.

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