

Malgagnes's Vintage

AOC Saint-Nicolas de Bourgueil Rouge

Soil

- Argilo-siliceous, 2 ha.
- The grapevines 'medium age: 40 years.

Grapes

- Cabernet Franc 100%

Harvesting Machine

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

Vinification

- Thermoregulated stainless steel tanks, fermentation time between 14 and 21 days. At least 10% of the vintage passed into barrels (according to the vintage).
- Cold pre-fermentation maceration during 48 hours then fermentation during 18 days from 30° to 35°C at the end of the fermentation to extract and preserve flavours.
- we are in charge of filtration.

Aging

- 15 months in vats and / or 10 months in Burgundy's barrels for half of the crop. The bottling is done with the help of a professional.



Tasting

- Dark and red colour, complex wild berry flavours which introduce a fleshy and concentrated mouth, extracted with appropriateness. Terroir wine of character

Wine and Food pairing

- Old wines: red meat, game, cheese (Tomme de Savoie, Gouda and Saint-Paulin).
- Young wines: white meat. for ex: G line de Touraine.

Consumption advice

- To serve between 15° and 17°C.
- Interesting wine to drink now but even better 2 years after the bottling.
- Aging potential: long aging, 2 to 10 years.

Estelle et Rodolphe **COGNARD** « Chevrette » 37140 St Nicolas de Bourgueil
Phone N°: 02 47 97 76 88
E-mail : vins.cognard@orange.fr
vins-stnicolas-bourgueil-cognard.fr

#vinscognard

