

# Les Caudalies's Vintage

AOC Bourgueil Rouge

## Soil

- The rural district of Bourgueil, calcareous-clay soils, 1 ha.
- The grapevines 'medium age: 40 years.

## Grapes

- Cabernet Franc 100%. Atypical vintage only obtained in the best years.

## Hand picking

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

## Wine-making process

- Thermoregulated stainless steel tanks, fermentation time between 14 and 21days.
- Fermentation with long maceration from 20 to 28 days in opened vats from 50hl with manual treading.
- Placing in barrels at the end of the malolactic.

## Aging

- At least 12 to 18 months in Burgundy's barrels. The bottling is done with the help of professional.



## Tasting

- Garnet colour. Complex nose, morello, roasting smell. Prolonged in the mouth, strong with silky tannins. Well-balanced and harmonious wine, really pleasant.

## Wine and Food pairing

- To taste on refined dishes ex : Royal Hare, Tours' Beuchelle, Rosini Tournedos

## Consumption advice

- To serve between 15° and 18°C.
- Interesting wine to drink now but best even better 2 years after the bottling.
- Aging potential : 2 to 15 years.

