

Les Tuffes's Vintage

AOC Bourgueil Rouge

Soil

- The rural district of Bourgueil and Benais has calcareous-clay soils 2,5 ha + gravelly soils 1,5 ha
- The grapevines 'medium age: 25 ans.

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 from 14 to 21 days.
- Cold pre-fermentation : 48 hours then fermentation in vats from 25° to 28°C to extract and preserve flavours.
- Filtered by us.

Aging

- 18 months minimum aging. The bottling is done with the help of a professional



Tasting

- Nice ruby colour. Complex nose which mix crystallized fruit and spices. A well-balanced and full mouth supported by freshness of tannins. Wine of character.

Wine and Food pairing

- Grilled meats, beef stew, white meat, offal, charcuterie, cheese for ex: Sainte-maure.

Consumption advice

- To serve between 13° and 16°C according to the season.
- Interesting wine to drink now but even better 2 years after the bottling
- Aging potential : 2 to 6 years.

