

LOIRE VALLEY



DOMAINE de la NOIRAIE

BOURGUEIL Cuvée Prestige



Gold Medal 2017

Concours des Grands Vins de France

Grape: Cabernet Franc
ABV: 12.5%

Vintage: 2016
Serving Temp: 54° F

The grape comes from selected plots growing on clay & limestone hillsides of Benais. The Vineyard is 50 years old in average.

The cultivation is made with sustainable methods and by grassing alternatively between two rows.

Long maceration (3 weeks) to high temperature (32°C) followed by a daily gentle extraction carried out through pumping over and punching down up to extract the best of the black ripe fruit and the tannin.

The vinification is done in truncated-cone stainless steel tanks to obtain complex aromas of the cuvee. This gourmet wine pairs well with red meat grilled or slow cooked, game dish, cheese.

