



Loire, Château de Minière, Vignes Centenaires de Minière, AOP Bourgueil, Rouge

AOP Bourgueil, Vallée de la Loire et Centre, France

Château de Minière was handed down through a line of women for two centuries ever since Marie-Genevieve d'Espinay married Martial du Soulier in 1767 and brought him the property in her dowry. Since 2010, Sigurd and Kathleen Mareels - Van den Berghe became the proud owners of Minière and of the 29 ha vineyards.

TERROIR

90-110-year-old vines on limestone and sandy-clay soils on the south-facing Bourgueil hillsides, between the forest plateau and the Loire terraces. Blend of three parcels in Benais, Restigné and Ingrandes-de-Touraine.

IN THE VINEYARD

Hand-harvested. The bunches are sorted on the stump and taken to the winery.

WINEMAKING

Hand-harvested, de-stemmed, whole-berry vatting by gravity in stainless-steel vats. Gentle extraction by punching down and pumping over. Maceration for 3 weeks.

AGEING

Aged 12 months, 100% in 400-500L barrels (1/3 new). Final blending 6 months in stainless steel tanks.

VARIETAL

Cabernet franc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16° C (61°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

The quintessence of the domaine, this wine has a nose of black fruit and a delicate, persistent palate of blackcurrant and blackberry.

FOOD PAIRINGS

A gastronomic wine to pair with meats in sauce or game.

REVIEWS AND AWARDS



Decanter 2020:91/100 Decanter



