



# Château de Minière, AOP Bourgueil, Red

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.

#### **PRESENTATION**

A deliciously rounded wine with plenty of character and body. Combines all the charm that comes from the clay with the freshness of limestone.

#### **TERROIR**

Clay, limestone and silica (mineral) soils.

#### IN THE VINEYARD

You will find young vines estimated to range from around 10 years to old vines well over 100 years, all in organic certification.

#### WINEMAKING

Whole grapes transferred into stainless-steel vats by gravity. Maceration for 3 weeks.

## **AGEING**

Ageing 12 months: 50% in truncated wooden vats, 40% in stainless steel vats and 10% in 400L barrels then blended in stainless steel vats for 6 months.

### VARIETAL

Cabernet franc 100%

#### GM: No.

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

#### SERVING

Serve at 18°-20°C (63 to 65°F). Preferably decanted.

## AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

### **TASTING**

Deep color. Intense fruity nose with red and black fruits, accompanied by a light vanilla aroma. The mouth is ample and long, slightly tannic. The finish is long with notes of spices and black fruits.

## **FOOD PAIRINGS**

Red meat either grilled or in a sauce, pâté, game and stews.





