



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.





