



# Vignobles de la Loire

BRUNOLAFON  
wine selection

## Château de Minière, Bulles 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 Berghé became the proud owners of Minière and of the 29 ha vineyards.

### PRESENTATION

An original and surprising wine! A dry, fruity red sparkling wine made with 100% Cabernet Franc. A cocktail of bubbles with a deliciously fresh edge.

### IN THE VINEYARD

Kathleen has assumed responsibility for the estate, which now spreads over 15 hectares. The vines of Minière are ideally spread out over the entire « terroir » covered by the appellation, from the gravel shores along the Loire River to the clay, limestone and silica (mineral) soils of the hills overlooking the valley. You will find young vines estimated to range from around 10 years to old vines well over 100 years, all in organic certification.

### WINEMAKING

Carbonic maceration/maceration before fermenting to favour extraction of the fruit. Bottled with grape juice from the estate for formation of the bubbles.

### AGEING

Second fermentation in bottles and matured on slats for at least 18 months according to the traditional Champagne method. Disgorged and dosed with grape juice from the estate.

### VARIETAL

Cabernet franc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

### SERVING

Serve chilled at 10°-12° C (50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

A deep crimson colour with ruby-red tints. The bouquet offers up a cocktail of tangy fruit scents (blackcurrant and raspberry). Grenadine flavour, good body and structure in a wine that surprises by its lightness and freshness.

### FOOD PAIRINGS

A festive wine to serve as an aperitif, for cocktails and desserts with chocolate or red fruit. For an original match, serve this wine with beetroot as a starter or with a fish with good firm flesh (turbot, monkfish).



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

