



# Clos de l'Abbaye, AOP Bourgueil, Red

AOP Bourgueil, Vallée de la Loire et Centre, France

The Clos de l'Abbaye vineyard is made up of a single plot located in the center of Bourgueil, in the former Benedictine Abbey. . Since 1975, Michel Lorieux has been running the Clos l'Abbaye de Bourgueil vineyard and in 1988 he converted it into organic agriculture,

#### **PRESENTATION**

A single plot of land enclosed by tufa walls. The vines have an average age of 60 years and benefits from a particular micro-climate thanks to its 6 to 7 meter thick flinty gravel soil.

#### TERROIR

Soil composed of flint and gravel

#### IN THE VINEYARD

Vines averaging 40 years of age, on a terroir of flinty gravel 7 to 8 meters deep, providing warm, healthy, filtering soil ideal for vine-growing. All this, surrounded by tufa stone walls which protect the vineyard while reflecting the sun, creating a special microclimate. The vineyard has been farmed organically since 1997.

#### WINEMAKING

Hand-picked at optimum ripeness. Vinified in the Clos de l'Abbaye cellar, using indigenous yeasts, with long maceration to extract the best from the Cabernet Franc.

#### **AGEING**

Aged for at least 6 months in vats, to perfect its fruity aromas.

#### VARIETAL

Cabernet franc 100%

## GM: No.

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

### **SERVING**

16°C/61°F

#### TASTING

Limpid purple color. Intense, fruity nose. The powerful, round and fruity. The low acidity brings out the fruit on the palate, while its roundness keeps it well-balanced with a fine aromatic finish.

#### FOOD PAIRINGS

A wine to share with friends or family as an aperitif or a white meat dish in sauce, or even with red meat red meat, simply grilled on the barbecue.





