



Loire, Château de Minière, Amphore 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.

PRESENTATION

This cuvee also comes from our century-old vines. Aged in amphora to express all its purity.

South-facing Bourgueil hillsides, between forest plateau and Loire terraces. Blend of three parcels in Benais, Restigné and Ingrandes-de-Touraine.

90-110 year-old vines on limestone and sandy-clay soils.

IN THE VINEYARD

Plots totally grassed to protect the soil from erosion, facilitate the development of biological activity and improve the health of the harvest by reducing the vigor of the vines.

WINEMAKING

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

AGEING

Aged 12 months in Amphora.

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

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



