# Loire, Château de Minière, Amphore de Minière, AOP Bourgueil, Rouge <br> 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 cure also comes from our century-old vines. Aged in amphora to express all its purity.
LOCATION
South-facing Bourgueil hillsides, between forest plateau and Loire terraces. Blend of three parcels in Benais, Restigné and Ingrandes-de-Touraine.

## TERROIR

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
$16^{\circ} \mathrm{C}\left(61^{\circ} \mathrm{F}\right)$
AGEING POTENTIAL
Enjoy all year long, 2 to 3 years
TASTING
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
Decanter

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY

