



# Vignobles de la Loire

BRUNOLAFON  
wine selection

## Loire, Château de Minière, Bulles de Minière, AOC Crémant de Loire, Blanc de Blancs

AOC Crémant de Loire, 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

The expression of the Loire! An explosion of red fruits.

### TERROIR

Les Champs de Minière" plots dedicated to Bulles de Minière on sandy-loam soil. South/south-west exposure. Vines 40 to 50 years old.

### 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

Direct pressing, whole grapes. Racking. Fermentation in stainless steel tanks regulated at 16°C. Cold blocking of fermentation. Bottled using the traditional Champagne method.

### AGEING

Aged on laths for a minimum of 12 months. Disgorging.

### VARIETAL

Cabernet franc 100%

GM: No.

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

### SERVING

Serve chilled at 10°-12° C (50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

An explosion of red fruit, fine bubbles, beautiful minerality and fruit expression.

### FOOD PAIRINGS

Ideal with poultry, charcuterie, pasta in sauce or exotic dishes.



### Bruno Lafon Selection

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

