



Vignobles de la Loire

BRUNOLAFON
wine selection



Château de Minière, Rouge 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 Berghe became the proud owners of Minière and of the 29 ha vineyards.

PRESENTATION

From historical Loire riverbed, with limestone bedrock of the upper Turonian (-93 to -89 M years ago), covered with a more or less significant layer of Aeolian sand (quartz and mica).

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

Destemming, fermentation in stainless steel vats. Pumping over, resting in vats during 8 to 12 days depending on the vintage. Malolactic fermentation in vats.

VARIETAL

Cabernet franc 100%

GM: No.

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

SERVING

T° of service: 16°C / 61°F

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

The nose is very expressive with aromas of red fruits. On the palate the wine is very soft but well structured. Long and very aromatic finish with hints of red fruits and pepper.

FOOD PAIRINGS

To combine with charcuterie, poultry, rabbit and red meat, cooked or grilled. Pasta with sauce or exotic dishes.

