Ceci n'est pas que... *EQUILIBRE*

— Château de —
Minière

This is the real gateway to Minière. This red wine expresses balance and harmony. Cabaret Franc, the Domaine's favorite subject, reveals the authenticity of its personality through its young vines.

Origine :

AOC Bourgueil

Red wine

Vintage: 2022

Composition :

TERROIR: Young vines, 30-40 years old, on Loire soil (sand + sandy-clay).

VINEYARDS: Single Guyot pruning, severe disbudding, manual leaf thinning and green harvesting depending on the vintage. Plots grassed every other row. Green manuring to promote soil life and combat erosion.

HARVESTING: After careful monitoring of ripeness, the grapes are harvested by hand. The bunches are sorted on stumps, then taken to the winery.

VINIFICATION :

- Gravity-filling of the press with whole grapes
- Cold pre-fermentation maceration (6-7°C) for 3-4 days
- Aged 6-9 months in stainless steel tanks
- Bottled the summer after the harvest.
- Bottle ageing from 14 to 18 months

Tasting notes :

Ruby color with garnet highlights. Nose of fresh red fruit. Round and full on the palate with accents of red fruit supports the slightly tannic structure.

FOOD AND WINE PAIRING :

Mixed salads, cold meats, poultry, grilled meats, pasta dishes with sauce and exotic dishes.

SERVE :

Serve at 16°-18°C.

Alcohol : 13,50 %vol
Capacity : 75 cl
Aging potential : 5 years