Ceci n'est pas que... STRUCTURE

Château de Minière

The style goes up a notch with these old vines on tuffeau slopes. The spicy, racy texture of this wine demonstrates the estate's talent for precision. The wine's ageing in tuns adds to this.

Origin :

AOC Bourgueil

Cabernet Franc 100%

Red wine

Vintage: 2019

Composition :

TERROIR: 40-60 year-old vines on limestone and sandy-clay soils of the Bourgueil hillsides.

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

HARVESTING: After careful monitoring of ripeness, by hand. The bunches are sorted on stumps, then brought to the winery in crates.

VINIFICATION :

- -Whole berry fermentation by gravity in stainless steel tanks
- -Maceration for 3 weeks
- -Aged 12 months: 50% in truncated wooden vats, 40% in stainless steel vats and 10% in 400L barrels, then blending in stainless steel vats for 6 months.
- -Bottled 18 months after harvest.
- -Bottle ageing 3 years before sale.

Tasting notes :

Deep color. Intense, fruity nose of red and black fruits, with a hint of vanilla. Full-bodied and long on the palate, slightly tannic. The finish is long, with notes of spice and black fruit.

FOOD AND WINE PAIRINGS :

Grilled red meats, andouillette, terrines and pâtés, game and estouffades.

SERVING :
Serve at 16°-18°C. Decant before serving.

Alcohol : 13.50 %vol
Capacity : 75 cl / 150 cl
Aging potential : 15 years