

PULSATION

TERROIR VIBRANT

ST-NICOLAS DE BOURGUEIL

Vintage: 2023.

Grape variety: Cabernet Franc 100%.

Soil: clay limestone soil.

Vinification: the harvested grapes are completely destemmed and undergo a long vatting in open, temperature-controlled vats with regular pumping over. After malolactic fermentation, the wine is aged in stainless steel vats for 8-9 months.

Tasting notes: a garnet red wine with a lovely intensity of colour. The nose is very pleasant with attractive fruity notes. The palate is clean and luscious on entry with aromas of red berries (wild strawberries). This wine is very smooth and easy to drink.

Food & wine pairings: fajitas, tapas, beetroot salad, dried meats, fillets of red mullet.

Serving Temperature: 12-13°C.

