Domaine de la Chanteleuserie



Grape variety: CABERNET FRANC

AOC BOURGUEIL

Beauvais 2015

<u>The vineyard</u>: made from a single block of 45 years old vines planted in our "Beauvais" plot, meaning beautiful views. It is situated on a south facing calcareous-clay slope overlooking the Loire Valley. Size: 4 ha (9 acres).

The winemaking: aged in stainless steel vats with micro-oxygenation.

<u>Winemaker's comments</u>: deep ruby colour, with rich red and black fruits characters and a long finish over ripe tannins.

<u>Our advice</u>: superb served at $15/17^{\circ}C$ with red meat, game, spicy food and black chocolate. To get the full potential, allow 3 to 5 years of bottle ageing in good wine cellar.

Hachette 2018