

# Les Tuffes's Vintage

AOC Bourgueil Rouge

## Soil

- The rural district of Bourgueil and Benais has calcareous-clay soils 2,5 ha + gravelly soils 1,5 ha
- The grapevines 'medium age: 25 ans.

## Grapes

- Cabernet Franc 100%.

## Harvesting Machine

- It can divide the crop according to parcels maturity and the weather.

## Wine-making process

- Thermoregulated stainless steel tanks, fermentation time from 14 to 21 days.
- Cold pre-fermentation : 48 hours then fermentation in vats from 25° to 28°C to extract and preserve flavours.
- Filtered by us.

## Aging

- 18 months minimum aging. The bottling is done with the help of a professional



## Tasting

- Nice ruby colour. Complex nose which mix crystallized fruit and spices. A well-balanced and full mouth supported by freshness of tannins. Wine of character.

## Wine and Food pairing

- Grilled meats, beef stew, white meat, offal, charcuterie, cheese for ex: Sainte-maure.

## Consumption advice

- To serve between 13° and 16°C according to the season.
- Interesting wine to drink now but even better 2 years after the bottling
- Aging potential : 2 to 6 years.

