

Domaine de La Chevalerie Bourgueil "Noms d'Oiseaux" red 2019

Product price:

€96.00



Product features:

Area: LOIRE

Winemaker: Famille Caslot

Vintage: 2019

Appellation: Bourgueil

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 90/100

Cépage dominant: cabernet franc

Alcool: 12,5

Product short description:

A magnificent cabernet franc, full of roundness and softness, which is already very accessible for tasting (after an hour in a decanter). **90/100 RVF**

Product description:

**PRESENTATION OF THE DOMAINE DE LA CHEVALERIE
+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

Domaine de La Chevalerie Bourgueil "Noms d'Oiseaux" red 2019

RVF Guide to the Best Wines of France 2022 (August 2021): **90/100**. *Delicious expression of Loire Cabernet Franc. The beautiful ripeness of the grapes is evident in this vintage, which still retains a very nice refreshing freshness. What a pleasure to drink this slightly cool wine.*

Technical sheet written by the domaine:

"With our feet in the soil, we cultivate our Cabernet Franc vines, which are on average 30 to 70 years old. Concerned about preserving the essential balance of our ecosystem, we work according to organic and biodynamic principles.

While our actions are guided by observation and experience, our interventions are always measured because we do not want to interfere in the plant's development, but only to accompany and protect it.

By seeking this osmosis between the plant and its environment, we aim to promote the interaction between the plant and its terroir while avoiding the use of treatments, even organic ones, that disrupt the natural balance.

When harvest time arrives, we wait for the fruit to reach perfect ripeness and ensure careful sorting after a completely manual harvest.

Thanks to the work done throughout the year, we can obtain healthy grapes that allow us to carry out the least interventionist vinifications possible.

For generations, the work in the cellar has relied on the indigenous yeasts present on the grapes, gentle macerations, and minimal sulfiting. We seek only to accompany our wines in expressing their vintage and terroir."

GRAPE VARIETY & TERROIR:

- 100% Cabernet Franc.
- Blend of 2 lieux-dits on sand and clay-sand. Village of Restigné..

VITICULTURE:

- Permanent natural cover as well as sown
- Guyot Poussard pruning, bud thinning to respect sap flow and adapted yields
- Limitation of non-natural inputs through herbal teas and biodynamic preparations to promote the flourishing and harmonization of the plant with its environment

VINIFICATION & AGING:

- Manual harvest in small crates
- Successive sorting before and after destemming
- Gentle maceration for 30 days
- Aging in concrete tanks

AGING POTENTIAL:

- To decant
- To be enjoyed with pleasure

FOOD PAIRINGS:

Perfect pairing with oriental sausages, sautéed potatoes, rosemary, or a casual barbecue.

TASTING NOTES:

Roundness, softness, and velvety texture characterize it. Since its beginnings under the influence of meat juices, leather, and some reduction notes due to its young age, it soars towards floral aromas and sweet red fruits.