

Technical notes

Bourgueil « Vieilles Vignes » 2020

Grape variety: Cabernet Franc the noble variety of the Loire Valley.

Age of the vines: 50 years

Terroir/soil: limestone clay

Aging: fermentation in stainless steel tanks, then 8 months in oak barrels. Bottled after 12 months.

Cork: Diam guaranteed against corking

Tasting notes: very expressive on the nose and full bodied in the mouth with fresh red fruits, raspberry, strawberry and a striking, underlying roasted coffee bean note.

Excellent with all dishes with sauces. BBQ grilled poultry and meats, also charcuterie platters.

Aging: 3-7 years, however potential to age longer if stored in good cellar conditions.

Please serve at 68-72 degrees.

Awards of note: GOLD Medal Independent Winemaker Show Paris December 2022. Largest wine show in France.



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