

Vineyard of St Nicolas de Bourgueil :

St Nicolas de Bourgueil, located in the departement of **Indre-et-Loire** at the boundaries of Anjou and Touraine, between indolent loire and the plateau which is crowned by hills covered with forests and truffled with the most beautiful cellars.

Filed in Appellation of Origin Controlled since 1937, it extends on about 1100 hectares by embracing the outline of the commune of St-Nicolas-de-Bourgueil.

Cabernet franc (locally called « Breton »), as the only grape variety of AOP, flourishes on a terroir composed of gravels, sands and sometimes tufas.

Running at the foot of the vineyards, the River **Loire is intimately linked to the origins and history of the vineyard of Saint-Nicolas-de-Bourgueil.**

As a route of exchange and commerce, the River Loire brought us **the cabernet who found here one of its favorit terroirs.** And thanks to this river our wines got wellknown through export.

The ancient bed of the River Loire offers our appellation a palette of terroirs which endow our wines with sort of aromas that are delicious, original and varied.

With their know-how and their experiences of several generations, the vine growers mainly produce red wines and a few rosés which account for only 2 or 4 %.

The rosés, with a moderately bright and fair color, offer you the aromas of red and white fruits, fresh and intense, sometimes emphasied by the notes of citrus.

The red wines, with an intense and bright color from rubis to garnet, are elegant and soft with an expression of red and black fruits. Certainly, some opulent wines which can be conserved for many years are enriched with more complex notes.

Each vine grower vinificates his harvest and perpetuates his know-how. Each wine has its own story and identity.

The vineyard of St-Nicolas-de-Bourgueil is a Time Story !

Potentiality of conservation – Dishes pairing :

The potentiality of conservation of St-Nicolas-de-Bourgueil wines depends on vintages.

*If you want to tast **a fruity wine**, the youngest wines to be tasted at the temperature around **14° et 16° C** will satisfy you.*

*For the **old wines and the exceptional vintages**, the ideal tasting temperature is around **17° C.***

***The red wines** are perfect to pair with roasted meat, sauced meat as well as the grilled fishes and chocolate desserts.*

***The rose wines** go well with grilled meat and desserts of red fruits.*

Contact

Alexandra Genneteau

06 51 91 51 23

02 47 97 37 08

contact@stnicolasdebourgueil.fr

SYNDICAT DES VINS
ST NICOLAS DE BOURGUEIL
80 ans

INVITATION PRESSE
19-22 AVRIL 2017



VAL DE LOIRE
TOUS LES VINS SONT FAITS DE NATURE