



HENRI BOURGEOIS

CHÂTEAUMEILLANT

SILICEOUS SOILS, GRANITE & SCHIST

Fruit and lushness are the hallmarks of this fine wine, with its smooth, delicious character reflecting the finest terroirs of Châteaumeillant.

VITICULTURE & TERROIR

Located in the Southern region of Bourges, the Châteaumeillant vineyard covers 91 hectares.

Gamay vines are planted on a siliceous, granite and schist terroir that produces delicate, well-structured red wines.

The region has a long history of winegrowing, being situated at an important trading crossroads for the Romans (5th century BC).

WINEMAKING

Harvested by hand.

The grapes are destemmed before alcoholic **fermentation** in vats, which takes place at the same time as **maceration** (11 days).

After **malolactic fermentation**, the wine is aged in vats for 10 months.

TASTING

Best served at: 14-15°C (57-59°F)

Cellaring potential: 3 to 5 years

Eye: Garnet

Nose: Red fruit, herbs, white pepper

Palate: Beautiful roundness, a mouth full of charm, slight tannic astringency

This delicate red wine offers a fresh nose of red fruits, eucalyptus and white pepper. Straightforward and textured on the palate, this harmonious wine seduces with its cherry tones and great finesse.

PAIRING

Its full-bodied aroma will bring out the best in your white meats or braised or pan-fried red meats.

Our gastronomic suggestions:

Roasts drizzled with meat glaze
A melting Saint-Marcellin

