



HENRI BOURGEOIS

PETIT BOURGEOIS

IGP VAL DE LOIRE CABERNET FRANC
CLAYS & LIMESTONE

This Cabernet Franc, typical of the Loire vineyards, displays an assertive aromatic profile, with silky tannins and notes of blackberry and vanilla that linger on the palate with a lightly toasted finish.

VITICULTURE & TERROIR

The vines are grown on the clays and limestone hillsides of the **Loire Valley**, a noble region known as the "Garden of France".

The Loire Valley, with its castles and gardens, provides vegetables and quality thanks to its **exceptional climate** and ideal temperatures.

The châteaux and vineyards of the Val de Loire Valley are listed as "Remarkable Landscapes" on UNESCO's World Heritage Sites list.

WINEMAKING

10 to 12 days of **maceration** to extract as much from the fruit as possible.

Malolactic fermentation in temperature-controlled stainless-steel vats to obtain the finesse and suppleness characteristic of Petit Bourgeois range of wines.

Aged for 8 to 10 months.

TASTING

Best served at: 14-16°C (57-61°F)
Cellaring potential: 2 to 4 years

Eye: Ruby red

Nose: Strawberries, redcurrants and cherries with hints of spice

Palate: Light and elegant, with refreshing fruitiness

This wine, emblematic of Henri Bourgeois' expertise and passion, is anything but "petit" in its character. It stands as the aromatic and seductive outcome of a meticulous and demanding selection process. Crisp and fruity, this cabernet franc has a delicious, assertive profile, with silky tannins and notes of blackberry and vanilla opening on a lightly toasted finish.

PAIRING

Light, discreet and elegant, this charming fruity wine requires the same poultry or other white meats, or why not a platter charcuterie.

RÉCOMPENSES / AWARDS

2017 Wine Enthusiast
2016 Wine Spectator
2015 Wine Spectator

88pts
87/100
87/100

