



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.

### AWARDS & ACCOLADES

2017 Wine Enthusiast

### 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.

