



Aromas of strawberries and raspberries with delicate hints of spices will accompany your meals brightly all along the four seasons.

VIN DE LOIRE (IGP) « Petit Bourgeois » Cabernet franc

TERROIR: Clay & Schist

BEST SERVED AT: 16°C (60°F)

AGEING POTENTIAL: 2-4 years

VITICULTURE & TERROIR

- The grapes grow on the **chalky clay slopes of the Loire Valley**, a noble area know as 'The Garden of France'
- The Loire Valley, and its numerous castles and gardens, use to provide vegetables and wine to the country due to its **exceptional climate and ideal temperatures**

WINEMAKING

- **10 to 12 days of maceration** to extract a maximum color and aromas of the fruit
- **Malolactic fermentation** in thermo-regulated stainless **steel tanks** to achieve the Petit Bourgeois's finesse and suppleness

PAIRING

Light, discreet, elegant, this charming fruity wine asks for cuisine of the same sort: fowl or other white meats, a wide range of prepared cold meats, or French charcuterie.

TASTING

Eye Ruby red

Nose Strawberries, redcurrants, and cherries with hints of spices

Palate Light and elegant, with a refreshing fruitiness

Crisp and fruity, this red wine develops harmonious notes of red fruits that are very representative of the Loire vineyards.

AWARDS & ACCOLADES

2019	Wine Enthusiast	85 pts
2017	Wine Enthusiast	88 pts <i>Best Buy</i>
2016	Wine Spectator	87 pts
2015	Wine Enthusiast	85 pts
2015	Wine Spectator	87 pts
2013	Wine Spectator	88 pts
2012	Wine Spectator	87 pts