

DOMAINE DE LA COTELLERAIE

Gérald Vallée

SAINT NICOLAS DE BOURGUEIL



LES MAUGUERETS

DESCRIPTION

It is within the Saint Nicolas de Bourgueil appellation and more precisely on the gravelly terrace that the grapes of "Les Mauguerets" come from ("Les Mauguerets" mean bad lands, not deep, hard to plough). This three hectares of old vines premature terroir is planted with cabernet franc and it gives low yield because of its poor soil.

Grape variety : Cabernet Franc

VINEYARD

Since 1999, the vineyard has been cultivated without weedkillers or chemicals. In 2009, the estate started its conversion towards organic farming. And in 2013, Ecocert certified the 2012 vintage as organic.

HARVEST

The selecting is made grape by grape to reach an optimum maturity.

WINEMAKING

Because of its premature terroir, "Les Mauguerets" is often the first to be harvested. Grape-treading (by feet) is made twice a day during approximately 10 days and maceration is extended during 15 to 20 days in order to achieve perfect extraction. After clarifying and pressing, the malolactic fermentation happens in oak tanks.

MATURATION

Maturation is done in wooden tank during a year. The wine is bottled in October.

CHARACTERISTICS

It's a beautiful Saint Nicolas de Bourgueil. It's intensely bright with some hint of ripe fruits. The first impression in mouth is developing on a tannic structure but also velvety and silky, with a rich and concentrate finish.

SUGGESTIONS

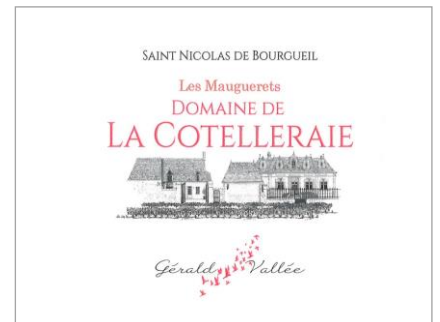
You can match this wine with white meat in sauce or with duck breast fillet and it will be fine with goat cheese.

Alcohol volume: 12.5 %

Ageing time: 5 to 10 years

Serving temperature: 14-16 °C

Contains sulfites



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