

PETIT BOURGEOIS
CABERNET FRANC
IGP VAL DE LOIRE

« Aromas of strawberries and raspberries with delicate hints of spice will accompany your meals all along the four seasons. »



VITICULTURE & TERROIR

The grapes come from the slopes of the Loire Valley formerly known as “The Garden of France” due to its temperate climate perfect for growing vegetables, and of course vines. The king of France used to have their castles and gardens there.

WINEMAKING

This Loire Valley Cabernet Franc takes advantage of 10th generation of winemaking experience of our family. Following 10 to 12 days of maceration to extract a maximum of fruit, the wine undergoes malolactic fermentation in thermo-regulated stainless steel tanks – indispensable to achieve the Petit Bourgeois's finesse and suppleness.

Terroir : Clay & Schist
To be served at : 16°C
Ageing potential : 2-4 years

TASTING NOTES

Crisp and fruity, this red wine develops the harmonious notes of red fruits so representative of the Loire vineyards. Aromas of strawberries, redcurrants, and cherries “sweeten” by hints of spice. A wonderful freshness makes this wine delicate and easy to drink.

WINE & FOOD

Light, discreet, elegant, this charming fruity wine asks for cuisine of the same sort. Fowl or other white meats are perfect as are a wide range of prepared cold meats such as a plate of French “charcuterie”.

AWARDS & ACCOLADES

2016	Wine Spectator	87pts
2015	Wine Enthusiast	85pts
2015	Wine Spectator	87pts
2013	Wine Spectator	88pts
2012	Wine Spectator	87pts

