PASCAL AVRIL
VIGNERON

La Bouvellerie 2023

"Great structure with aromas of blackberry, ripe blueberry followed by roasted peppers flavours »





In the vine:

Soil: limestone-clay soil

Localisation: on the plateau near the Château de Marçay

Grape variety: Cabernet franc 100%

Age of vines: 50 years old

Manual Harvest

In the cellar:

Winemaking method: Spontaneous fermentation in concrete tanks with light pumping over twice a day for 6 days. **Native Yeasts from the terroir.**

Wine maturation: 12 months in concrete tanks at 13°C then bottled and storaged in tuffeau cave for 1 year at least.

Tasting:

Color: intense blackberry red.

Nose: Nice, mature nose of blackberry, red fruits, undergrowth flavours.

Mouth: great structure with aromas of blackberry, ripe blueberry followed by roasted peppers flavours. The silky & grained tannins at the same time offers the elegance and the personality of the terroir of Marçay.

Suggestion: decant the wine, or open the bottle 2/3 hours before serving, at 16°C

Aging potential: 5 years and more

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