

# SYLVAIN BRUNEAU

## SAINT NICOLAS DE BOURGUEIL L'Écllosion

The Bruneau-Dupuy estate is a long family story that began several generations ago in Saint Nicolas de Bourgueil. It is now taken over by Sylvain. Sylvain perpetuates the traditional gestures of wine making to increase the quality of wines and preserve the environment. The domain extends over an area of 20 hectares protected to the north by the forest. Half of it is located on the south-facing hillsides and is covered with old vines planted in clay-limestone soils covering the freestone. This gives full-bodied wines with red fruits aromas. The other half of the vineyard is planted on sandy soils which gives light fruity wines.



100% Cabernet Franc



59°F  
15°C



10-15 years



60 years old



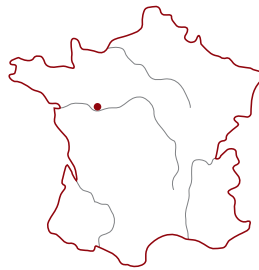
Organic



35 hl/ha  
3000 bottles



### TERROIR



**VINEYARD** : 22 ha

**LOCATION** : 60 years old vines located in a small village : «Les Turellières»

**SOIL** : Clay-limestone slopes

**EXPOSURE** : South

### WINEMAKING

**HARVEST** : Mechanical harvest.

**VINIFICATION** : Exclusively punching, 3 times a day during 3 weeks.

**MATURATION** : 12 months in ovoid tanks, non filtered.

### TASTING NOTES



Deep crimson, violine reflections



Complex, black fruits aromas (blueberry, blackcurrant, blackberry), peony, smoky notes



Velvety mouthfeel, rich, supple & structured by silky tannins

### FOOD PAIRING

Potted pork

Veal Osso Buco

Brillat-Savarin cheese