

SYLVAIN BRUNEAU

SAINT NICOLAS DE BOURGUEIL Les Hauts Frogers

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



5-10 years



60 years old



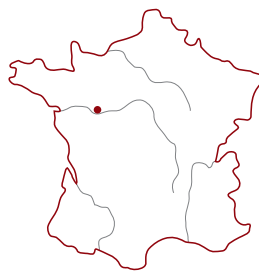
Organic



45 hl/ha
8000 bts



TERROIR



VINEYARD : 22 ha

LOCATION : 60 years old vines located in a small village :
«Les Hauts Frogers»

SOIL : Clay-limestone slopes

EXPOSURE : South

WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Traditional

FERMENTATION : 3 weeks

MATURATION : The wine is then aged for 12 months in oak barrels, with regular stirring.

TASTING NOTES



Deep purple



Ripe red fruits, blackcurrant,
blackberry



Well-balanced, pleasant acidity,
fine tannins which provides
fullness & a long finish

FOOD PAIRING

Creamy mushroom soup

Beef & beer stew

Camembert cheese