

SYLVAIN BRUNEAU

SAINT NICOLAS DE BOURGUEIL Eole

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



51°F
10°C



0-2 years



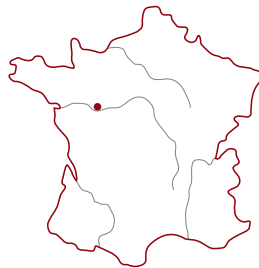
20 years old



Organic



50 hl/ha
2000 bottles



VINEYARD : 22 ha

SOIL : Sandy slopes

EXPOSURE : South

TERROIR

WINEMAKING

HARVEST : Mechanical harvest.

VINIFICATION : Direct pressing with no skin contact to preserve the delicacy of the aromas and the fresh fruit flavors. Fermentation with natural yeast during few weeks.

MATURATION : 1 Ageing in stainless steel tank for few months.

TASTING NOTES



Pale salmon



Citrus and peach notes



Dry tender, very fruity

FOOD PAIRING

Summer salad

Appetizer

Cheese platter