

Bourgueil red, 2024 ***« Laurent Mabileau »***



Laurent Mabileau's Bourgueil red wine comes from two types of soil: one is siliceous, giving a predominant taste of red fruits, the other is clay-limestone, giving character to the wine, and allowing it to sublimate with years of aging. It is on a clay-limestone soil that our grandfather Maurice Lorieux, around 1937, planted his first parcel of vines at the place called "Les Perrières": these grapes still constitute today, a part of this vintage.

The harmony of these soils cultivated in organic farming, is enough to offer a wine remarkable by its fullness but also by its subtlety and its finesse to refresh the taste buds.

Grape variety

- 4500 old vines / hectare
- Cabernet franc 100%

Vintage

2024

Tasting notes

The brilliant and luminous deep ruby colour with purple highlights opens to an expressive nose that combines the scents of stewed red fruits (strawberry, raspberry) with a hint of licorice. The mouth, with its supple attack, offers a fleshy substance, presence, a beautiful balance, as well as fruity (cherry, blackberry) and spicy aromas that coat the well-presented tannins and then persist in a structured, full and long finish.

Ageing

An ageing period of 3 to 5 years laid flat in darkened cellar.

A period in which the flavours will further develop to charm the consumer's palate.

Service

Serve at 12 à 13°C. It accompanies wonderfully meats (cured meats, grilled, poultry, pork, veal, rabbit, beef...), fish, cheeses, red fruit desserts.