



LAURENT MABILEAU

Saint Nicolas de Bourgueil red, 2024 Laurent Mabileau



The Saint Nicolas de Bourgueil Laurent MABILEAU comes from a gravelly 'terroir' but also from the emblematic grape variety of the heart of the Loire: "the Cabernet Franc". The rigorous sorting of the grapes and the vinification by terroir, allow us to obtain a wine which has both the fruity characters and a dimension full of roundness and finesse. The notes of breeding are present but perfectly integrated with the red fruits.

Considered for its aestheticism and its power to trigger emotions, the Laurent Mabileau selection is elaborated like a true work of art.

Thus, driven by such a beautiful philosophy, the MABILEAU House offers an exceptional wine whose reputation does not date from yesterday. "A great wine is best appreciated at moments of sharing and conviviality, and if it becomes a vehicle for pleasure, then this wine finds its full meaning.

Grape Variety

- 4500 old vines / hectare
- Cabernet franc 100%

Vintage

2024

Tasting notes

Beautiful intense colour with garnet tones. An expressive nose, distinguished by red fruits « raspberry, wild strawberry... ». In the mouth, the wine is complete, the enduring aromas and favour in its structure demonstrating a remarkable balance. The richness and roundness of the wine dominates, with a long and intense aromatic finish. A very prestigious wine, offering an intensely fruity, crisp and juicy favour that is a reflection of the Saint Nicolas de Bourgueil appellation.

Ageing

An ageing period of 3 to 5 years laid fat in darkened cellar. A period in which the favours will further develop to charm the consumer's palate.

Serving

Serve at 12 to 13°C, it will perfectly accompanied meats and fish (Poultry terrines, grilled poultry, cured meats, grilled meats, veal, rabbit, beef, fish in sauce ...) cheese, red fruit desserts.