



Domaine de la Chanteleuserie
Vins de Bourgueil

Alouettes 2018

AOC BOURGUEIL

Cabernet Franc



+487122 BC Wholesale \$18.00 (SPEC) BC Hosp \$23.49

Alouettes is a fine, pure and well-structured wine which exemplifies regional and varietal characteristics. Elegant ruby in colour, with lovely aroma of dark berries. Soft, ample fruit on the palate and a lively finish.

Pairs perfectly with a variety of cuisine, especially white and red meats, cold cuts, grilled fish and chicken, pizza, quiche, pastas, root vegetables and other regional French and west coast cuisine; also can be consumed on its own.

Family estate for 8 generations since 1937, this single-estate vineyard practices integrated pest control and organic techniques. In August, a “green harvest” culling is performed which is essential for the quality of the remaining fruit. After harvesting, the fruit (from average 30 year-old Cabernet Franc vines), is hand-sorted, then fermented and aged in stainless steel vats to preserve the fruit and freshness.

The estate has been certified HVE (High Environmental Value) since 2020. The conversion of the estate to organic production began in 2021, and the first entirely certified organic vintage will be 2024.

Technical Data

100% Cabernet Franc (AOP Bourgueil)

13.5% alc./vol.

Residual Sugar: < 5 g/l

Ageing Potential: 5+ years

Serving Temp: 13–15° C

Average Age of Vines: 30 years

Vinification: Temperature controlled fermentation in stainless steel vats with skin contact for 2 weeks, then aged in stainless steel vats for 8 to 12 months.

Soil: Sandy soil over calcareous-clay soil and limestone subsoil.

Vineyard location: 9 ha. (22 acres) on south-facing plateau of limestone subsoil.

Case 12 x 750 ml



89 points
Bronze

Decanter 2020

+487122



Choice Import Agencies