

AP WINE IMPORTS

DOMAINE ESTELLE & RODOLPHE COGNARD

Saint-Nicolas de Bourgueil Cuvée Estelle

The Estate: 1974 was a good year for Lydie Taluau with Max Cognard--Lydie inherited 1 ha of vines, and Lydie and Max's daughter, Estelle, was born. That same year they established Domaine Lydie et Max Cognard (now Estelle et Rodolphe Cognard), and 4 years later Rodolphe was born. It was Estelle Cognard who in 1997, decided to gradually take over the family business, and in 2001 Rodolphe also joined. Today, they tend 13 hectares of vines in St Nicolas de Bourgueil and Bourgueil. Estelle manages the administrative and accounting part of the business, and Rodolphe the winemaking portion. The vineyards are devoted to Cabernet Franc, planted at a density of 4,500 vines/ha. The vineyard is sustainably managed (lutte raisonnée), encouraging a reasoned approach to the application of treatments, thus hopefully improving the quality of the soil underfoot.

Soil: Sandy soil, deep clay

Production Area: 8 hectares

Average Age of the Vines: 30 years old

Varietal Blend: 100% Cabernet Franc

Harvest: Mechanical in order to split up the harvest depending on the maturity of the grapes and the weather

Vinification: Fermentation lasts 7-18 days in stainless-steel thermos-regulated tanks. Pre-fermentation maceration for 48 hours at cold temperatures, then fermentation between 25-26°C to extract the aromas. Light filtration done with care.

Aging: Maturation between 8-14 months in stainless-steel tanks, followed by bottling.

Tasting Notes: Beautiful, limpid ruby color. The bouquet is fragrant with red fruit such as raspberry, blackcurrant, and strawberry. On the palate, the wine is fruity and easy to drink.

Food Pairings: Simple dishes, charcuterie, grilled meats, fish, goat cheese.

Serving Temperature: 12-15°C

Cellaring Potential: Good to drink immediately, but especially after 1-3 years

