

# AP WINE IMPORTS

DOMAINE ESTELLE & RODOLPHE COGNARD

## Saint-Nicolas de Bourgueil Cuvée Les Malgagnes

**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:** Silty clay

**Production Area:** 2 hectares

**Average Age of the Vines:** 40 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:** Alcoholic fermentation lasts 14-21 days in stainless-steel thermo-regulated tanks. 10% minimum of the vintage in barrels. Pre-fermentation maceration for 48 hours at cold temperatures, followed by fermentation for about 18 days between 30-35°C to extract the aromas. Light filtration done with care.

**Aging:** 15 months in tank and/or 10 months in Burgundian barrels for half of the maximum harvest, followed by bottling.

**Tasting Notes:** Dark brick color. The bouquet is complex with fragrant notes of wild berries. The palate is pulpy and concentrated. This is a wine of character that vividly expresses the terroir.

**Food Pairings:** For younger vintages, pair with poultry. For older vintages, pair with red meats and aged cheeses.

**Serving Temp:** 15-17°C

**Cellaring Potential:** Good to drink immediately, but especially 2 years after bottling. Cellaring potential of 2-15 years.

