

AP WINE IMPORTS

AOC Bourgueil Rouge Cuvée Les Tuffes

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: 2.5 hectares of clay-limestone, 1.5 hectares gravel

Production Area: 4 hectares in both Benais and Bourgueil

Average Age of the Vines: 25 years old

Varietal Blend: 100% Cabernet Franc

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

Vinification: Alcoholic fermentation lasts 14-21 days in stainless-steel thermo-regulated tanks. Pre-fermentation maceration for 48 hours at cold temperatures, followed by fermentation for about 18 days between 25-28°C to extract the aromas. Light filtration done with care.

Aging: A minimum of 18 months aging in tanks and partially in barrels followed by bottling.

Tasting Notes: Deep ruby color. The nose is complex with notes of stewed fruit and spices. The mouth is ample and well balanced, supported by the tannins and a lovely freshness.

Food Pairings: Grilled meats, poultry, goat cheese

Serving Temperature: 13-16°C

Cellaring Potential: Good to drink immediately, but especially 2 years after bottling. Cellaring potential of 2-10 years.



DOMAINE ESTELLE & RODOLPHE COGNARD