AP WINE IMPORTS

DOMAINE ESTELLE ET RODOLPHE COGNARD

Saint-Nicolas de Bourgueil Cuvée Estelle

The Estate: Established in 1974 as Domaine Lydie et Max Cognard. Today 15 hectares in St Nicolas de Bourgueil and Bourgueil. Certified organic in 2020 after organic farming conversion since 2017. Known for fine and elegant red wines.

Location: Saint-Nicolas de Bourgueil, Loire Valley, France.

Age of the Vines: 30 years old

Soil: Sandy soil, deep clay

Vines: Mechanical harvest, to split up the harvest depending on the maturity of the grapes and the weather.

Varietals: 100% Cabernet Franc

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

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

Tasting Notes: Beautiful, limpid ruby color. Fragrant bouquet of raspberry, blackcurrant, and strawberry. Fruity and easy to drink on the palate.

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

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

