AP WINE IMPORTS

DOMAINE ESTELLE ET RODOLPHE COGNARD

Saint-Nicolas de Bourgueil Cuvée Les Malgagnes

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: 40 years old

Soil: Silty 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 about 18 days between 30-35°C in stainless-steel thermo-regulated tanks. 10% minimum of the vintage in barrels. 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. Complex bouquet with fragrant notes of wild berries. Pulpy and concentrated palate; a wine of character that vividly expresses the terroir.

Food Pairing: Younger vintages with poultry; older vintages with red meats and aged cheeses.

Cellaring: 2-15 years; good to drink immediately, but especially 2 years after bottling.

