



Champagnes & Châteaux
QUALITY SINCE 1989

LE CLOS DU VIGNEAU, 2020 SAINT NICOLAS DE BOURGUEIL

Le Clos du Vigneau is a family estate located in Saint-Nicolas-de-Bourgueil, six generations of Jamet winemakers succeeded here since 1820. Antoine and François Jamet took over the family Domaine in 2012. The soil is composed of sand and gravel, a type of soil which warms up quickly and gives soft, light and fruity wines. The 23 hectares of vineyards are planted with Cabernet franc. The wines are a beautiful bright ruby colour, aromas of raspberry are subtle and complex. Le clos is elegant, soft, harmonious and perfectly balanced.

Grape: 100% Cabernet Franc

Vineyard & Vinification Note:

The soil is composed of sand and gravel, a type of soil which warms up quickly and gives soft, light and fruity wines. The 23 hectares of vineyards are planted with Cabernet franc.

Vinification: in stainless steel vats with thermoregulation system

Maceration time: 2 weeks - pumping-over twice a day

Ageing: in tank with racking every 2 months

Tasting Note:

Beautiful bright ruby colour, aromas of raspberry and red fruits are subtle and complex.

The palate is intensely fruity, elegant, soft, harmonious and perfectly balanced.

Food Pairing:

Great match to charcuterie, poultry, grilled meats, beef stew, sausage casserole. Also great with cheeses such as Reblochon, Livarot, Fourmes and crottin de Chavignol



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

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