



SAINT-NICOLAS-DE-BOURGUEIL

Le Cèdre
2009

In the heart of the Appellation Saint-Nicolas-de-Bourgueil, we selected a vintage Saint-Nicolas-de-Bourgueil red Appellation of Origin. This wine is made exclusively from vineyards situated on chalky-clayey and gravel soils.

Soil type: chalky-clayey hillsides

Grape variety: Cabernet Franc.

Method of vinification: The Bourgueil is vinified by maceration lasting 15 days in temperature controlled vats. The fermentation takes place at a temperature of 28 ° to 30 °.

Degree: 12°

Yield: 55 hl / ha

Best to eat:

The Saint-Nicolas-de-Bourgueil, wine with aromas of red fruit (cherry) subtly accompanies the meats, red meats and cheeses.

Sommeliers suggestions :

Uncorking the bottle one hour before meals.

Serve with a serving temperature of 13 to 15 degrees.

Preservation:

Keep away of the light, from vibrations and temperature changes. The Saint-Nicolas-de-Bourgueil is conserved over 5 years.

Logistics:

- Bottle Val de Loire 75 cl
- Box of 6 bottles.
- Box of 6 magnum bottles (150 cl).



BOURGUEIL "Rosé"

Domaine du Cèdre
2009

Soil type : exclusively from vineyards on sandy land, which gives a dry wine, very fresh and rich flavors typical of the grape from which he came.

Method of vinification: The clear wine of Bourgueil "Rose", Appellation of Origin, is made in the area. During the vinification, the skins are left with the juice just long enough to obtain the desired depth of tint. It keeps all his flavours, fruity and fresh.

Grape variety: Cabernet Franc.

Yield : 52 à 55 hl / ha

Degree: 12°5

Characteristics : Rose wine, dry and fruity. The Bourgueil "Rose", only dry, bright, attractive to the eye and nose goulayant with pleasure.

Sommeliers suggestions :

Serve at a temperature of tasting very fresh, 8 to 10 °.

It goes very well with the hors d'oeuvres, salads and seafood, and also meats and white meat grilled on barbecue.

Preservation:

The Bourgueil Rose wine shows no interest in aging. It is very attractive from an early age. To keep 1 or 2 years.

Logistics:

- Bottle Val de Loire white 75 cl and 37.5 cl
- Box of 6 bottles or 12 bottles de 37.5 cl

*Vins de
Bourgueil / Saint-Nicolas*



SARL BALLIF MURAY

Bourgueil *Domaine du Cèdre*

2008

Aged in the oak barrels

Soil type : chalky-clayey hillsides

Method of vinification: The Bourgueil is vinified by maceration lasting 15 days in temperature controlled vats. The fermentation takes place at a temperature of 28 ° to 30 °.

Grape variety: Cabernet Franc

Yield : 52 à 55 hl / ha

Degree: 12°

Characteristics : The test was concluded that since the year 1997, we roll over again ancestral process of Bourgueil "spent in oak ». The wine we offer has remained for twelve months in oak barrels with a capacity of 220 liters , every week we have monitored developments. This wine has spicy notes which just waiting to grow older.

Best to eat: The Bourgueil 2007, rafined in the oak barrels, is ideal for red meat, game birds and animals and cheeses. He stands with a purple colour very pronounced.

Sommeliers suggestions : Uncorking the bottle one hour before meals and bring to room temperature where it will be consumed.

Preservation : Keep away of the light, from vibrations and temperature changes. Bourgueil is conserved from 8 to 10 years depending on the vintage year and preservation conditions.

Logistics:

- Bottle Val de Loire 75 cl and 37.5 cl bottle
- Box containing 6 bottles of 75 cl or 12 bottles of 37.5 cl

4, Grand' Rue 37140 RESTIGNE

☎ : 02.47.97.39.18 – 📠 : 02.47.97.87.29

Siret : 424.507.168.00013 – RCS Tours : D424.507.168



BOURGUEIL

Domaine du Cèdre

2009

Soil type : gravel and clay

Method of vinification: The Bourgueil is vinified by maceration lasting 15 days in temperature controlled vats. The fermentation takes place at a temperature of 28 ° to 30 °.

Grape variety: Cabernet Franc

Yield : 52 à 55 hl / ha

Degree: 12°

Characteristics : The Bourgueil 2008 has a beautiful "purple" colour and aromas of red berries. This vintage is soft, pleasant to the nose and palate. Goulayant to pleasure, it promises the best years of conservation.

Best to eat : The Bourgueil pleasantly accompanies the entrances, fish sauce, poultry and cheeses.

Sommeliers suggestions : Uncorking the bottle one hour before meal.
Serve at a temperature of 14 ° to 17 °.

Presearvition: beetwen 5 and 8 years.

Logistics:

- Bottle Val de Loire 75 cl and 37.5 cl bottle
- Box of 6 bottles or of 12 bottles of 37.5 cl

*Vins de
Bourgueil / Saint-Nicolas*



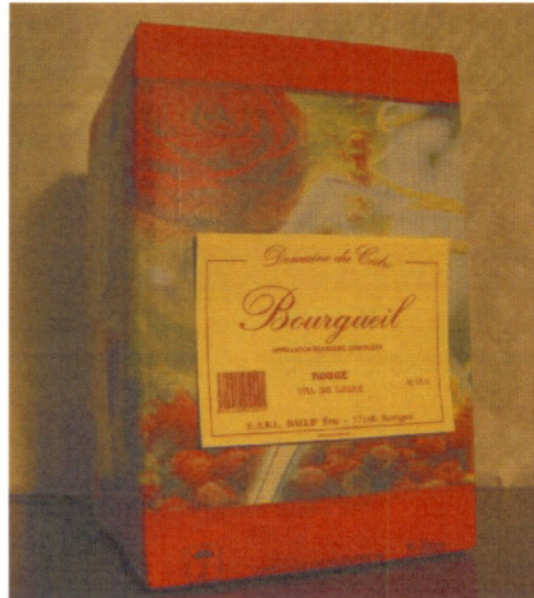
SARL BALLIF MURAY

Ideal for entertaining or for everyday use, it can fit in a refrigerator.
It enjoys advantages neglects conservation: a full year if it is not started and one month after its opening.

BAG-IN-BOXES WINE

5 l

The Bourgueil red wine.



Gencod BIB : 35154 000 500 21

4, Grand'Rue 37140 RESTIGNE
☎ : 02.47.97.39.18 – 📠 : 02.47.97.87.29
Siret : 424.507.168.00013 – RCS Tours : D424.507.168