

Domaine Laurent Mabileau



The Bourgueil wine of Domaine Laurent MABILEAU is made from vines growing on two distinct types of 'terroirs' covering an area of 8 hectares. The vines exposed on the plateau are planted on a sandy soil base which lends itself to a wine both refined and aromatic. Higher on the hill side, the land is limestone clay based, producing more powerful wines with great delicacy.

The harmony of characteristics from these 'terroirs' allows us to offer a wine noted not only for its fullness but also its subtlety and finesse to refresh the taste buds.

The techniques used already for several years respect the practice of sustainable agriculture: work on the vines, natural controlled grass planting, leaf thinning, selective grape sorting both at the vines and winery,...

Grape variety

- 4500 old vines / hectare
- Cabernet franc 100%

Vintage

2018

Tasting notes

Vivid and bright colour, fine taste of subtle red fruits, a sharp attack, round and bodied on the palate, velvety tannins, long and fruity.

Ageing

An ageing period of 3 to 5 years laid flat in darkened cellar.

A period in which the flavours will further develop to charm the consumer's palate.

Serving

Serve at 12 à 13°C. It accompanies wonderfully meats (cured meats, grilled, poultry, pork, veal, rabbit, beef...), fish, cheeses, red fruit desserts.