

Domaine Laurent Mabileau



The Saint Nicolas de Bourgueil of Domaine Laurent MABILEAU is developed in close partnership with a neighbouring winery, exploiting the know-how and passion shared together for many years already. The 'terroir', covering an area of 15 hectares is made up mainly from a gravelly soil.

As practiced at all of the MABILEAU estates, the vines are grown based on the principle of sustainable agriculture. The rigorous selection of the grapes and the wine making according to 'terroir', allows the wine to display simultaneously both its fruity characteristics and a full-rounded yet delicate flavour. True to their commitment, Laurent and Antoine Mabileau produce a wine with authenticity and precision.

Grape Variety

- 4500 old vines / hectare
- Cabernet franc 100%

Vintage

2018

Tasting notes

Beautiful intense colour with garnet tones. An expressive nose, distinguished by red fruits « raspberry, wild strawberry... ». In the mouth, the wine is complete, the enduring aromas and flavour in its structure demonstrating a remarkable balance. The richness and roundness of the wine dominates, with a long and intense aromatic finish. A very prestigious wine, offering an intensely fruity, crisp and juicy flavour that is a reflection of the Saint Nicolas de Bourgueil appellation.

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 to 13°C, it will accompany perfectly meats and fish (Poultry terrines, grilled poultry, cured meats, grilled meats, veal, rabbit, beef, fish in sauce ...) cheese, red fruit desserts.