





THE STORY

Domaine Olivier is an Estate in the heart of the Loire Valley, located in Saint Nicolas de Bourgueil Appellation.

Since 2018, the Estate is in organic conversion.

Domaine Cuvee is their core business. It's the Estate idea of a Saint-Nicolas de Bourgeuil's wine with a mix of different plots from all the appellation. Fruit preservation and balance are the two keywords during the production of the wine which offer such versatility.

TASTING NOTES

The bouquet is reminding of fresh red fruits as raspberry and redcurrants. The Cabernet tannins roll on your tongue, revealing its roundness and softness, with ar intense finish.

WINEMAKING

Mechanical harvest with onboard sorting, followed by 2 weeks of fermentation in stainless steel tanks.

Then the wine mature 6 months in the stainless steel tanks.

FOOD PAIRING

Enjoy this wine with grilled meat and/or grilled-vegetables, Sheep, simmered meat, baked salmon, juicy Hamburger, and goat cheese.

GRAPE VARIETIES

100% Cabernet-Franc.

