



LA BOUCHE DU ROI

COQUILLE ROUGE – CABERNET

FRANC 2023

PLAINE DE VERSAILLES

IGP ÎLE-DE-FRANCE



SOIL

Nestled in the heart of the Plain of Versailles, the Bouche du Roi estate lies on limestone soils enriched with gypsum and flint from the Lutetian era. Positioned on the Beynes anticline at the edge of the ancient Grignon Sea, this site represents the world's most significant biodiversity reserve from the Paleolithic period, at an altitude of 144 meters.

PAIRINGS

Grilled meats, artisanal charcuterie, Mediterranean vegetable confit.

AGING POTENTIAL

5 to 10 years.

VITICULTURE

Organic, 100% Cabernet Franc, vintage 2023, 12% vol.



VINIFICATION

Hand-harvested with meticulous sorting and gentle infusion with light pump-overs. Aging takes place in stainless steel tanks with a portion in oak barrels.

TASTING NOTES

Deep garnet red. Expressive aromas of black fruits (blackcurrant, blackberry), warm spices, and subtle herbal notes. Structured yet approachable, with smooth, refined tannins.

SERVING TEMPERATURE

16-18°C

APPELLATION

Plaine de Versailles, IGP Île-de-France

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