



REGION
VAL DE LOIRE



GRAPE VARIETY
CABERNET FRANC



AGEING
4 YEARS



TERROIR

THE PLOTS ARE LOCATED ON CLAY-SANDY SOILS. VINEYARD LIES ON A WIDE TERRACE, PROTECTED FROM NORTH WINDS WITH THE WOODLAND SLOPES. THESE TERROIRS, TYPICAL OF THE APPELLATION, PRODUCE ROUND, LIGHT, DELICATE AND FRUITY WINES. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 10 MONTHS BEFORE BOTTLING.



TASTING NOTES

THE COLOR IS BRIGHT AND PURPLE. INTENSE AROMAS OF CHERRY, STRAWBERRY, VIOLET, AND BERRIES WITH A LITTLE HINT OF SPICES DOMINATE THIS PRETTY BOTTLE. THE MOUTH IS LIGHT, DELICATE AND SUPPLE WITH FLAVORS OF JUICY AND FRESH RED FRUITS.



FOOD PAIRINGS

THIS WINE CAN BE ENJOYED AS AN APERITIF WITH PÂTÉ, CAMEMBERT, OR A VEGETABLE-BASED STARTER. EASY TO DRINK, IT PAIRS PERFECTLY WITH CASUAL DISHES AMONG FRIENDS.



WINEENTHUSIAST

SERVICE TEMPERATURE: 10° - 12°

