

*This wine combines purity and character.*

<b>GRAPE VARIETY</b>	Cabernet Franc
<b>AGE OF THE VINES</b>	15 years old
<b>SURFACE</b>	0,9 ha
<b>CULTURE TYPE</b>	100% organic
<b>SOIL TYPE</b>	Sand and clay mixed with pebbles on degraded granite and gabbro rocks and degraded gabbro
<b>HARVEST</b>	100 % by hand and selective grapes Yield 51 hl/ha - vintage 2022 12,5° by vol.
<b>NATURE VINIFICATION</b>	Maceration in tank 12 days, 100% in whole cluster Pneumatic press, Alcoholic and malolactic fermentation are completed in tank with native yeast and native bacterium for malolactic, No enzyme and no chemical addition.
<b>MATURATION</b>	Maceration in tank the time it takes ! Total sulphites < 4,5g/hl
<b>DESCRIPTION</b>	We designed this red wine to match purity and feature. Both grape varieties are widespread all over the domain. This nose presents notes of raspberry, strawberry and a sweet tenderness. A silky and round mouth presents soft tannins and a persistent freshness. Definitely a friend wine!
<b>FOOD AND WINE PAIRING</b>	Cold cuts, pot au feu, rabbit stew, red fruit tart
<b>TASTING</b>	To be served at 16° C Recommended aging: 5 to 10 years. you can even forget it for a while in the cellar, it won't do him any harm

