

This wine combines purity and character. The two grape varieties of this cuvée are cultivated on 5 plots of land scattered over the estate

GRAPE VARIETY

Cabernet Franc 80%, Cabernet Sauvignon 20%

AGE OF THE VINES

15 years old

SURFACE

0,9 ha

CULTURE TYPE

100% organic

SOIL TYPE

Sand and clay mixed with pebbles on degraded granite and gabbro rocks and degraded gabbro

HARVEST

100 % by hand and selectivegrapes
Yield 51hl/ha - vintage 2022
12,5° by vol.

NATURE VINIFICATION

Maceration in tank 12 days, 70% destem and 30% 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.

MATURATION

Maceration in tank the time it takes !
Total sulphites < 4,5g/hl

DESCRIPTION

We designed this red wine to match purity and feature.
Both grapevariety are widespread all over the domain.
This nose presents notes of raspberry, strawberry and a sweettenderness. A silky and round mouth presents soft tannins and a persistant freshness. Definitely a friendswine!

FOOD AND WINE PAIRING

Cold cuts, pot au feu, rabbit stew, red fruit tart

TASTING

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

