



AOP TOURAINE MALBEC



Grape variety : Malbec 100%



Terroir : Siliceous clay

Surface : 2 ha



Vinification : Putting in vats as soon as the grapes are collected, monitoring temperatures in thermoregulated vats, fermentation during 6 to 8 days. Maceration during 10 days

Maturation : 2 years in stainless steel tank

Tasting notes :



-Sight : Red purple

-Smell : Red fruits, cherry

-Taste : The attack is round with notes of red berries and black fruits



Wine pairing : It is a great accompaniment to game and cheese

Serve : 15-18°C



Ageing potential : 10 years