

VAL DE LOIRE
CHENONCEAUX ROUGE

Subtilité



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TERROIR & WINEMAKING:

Excellent quality grapes of the Cabernet Franc and Malbec varieties ripen on the most exclusive and sun-drenched south-western slopes of Touraine - Chenonceaux. The silica-clay soil called "Perruches" allows for perfect root moistening. Carefully selected by hand, the grapes are traditionally fermented with daily mixing of the must to bring out their deep color. The wine is aged for 6 months in steel vats, which brings out its wonderful complexity.

TASTING NOTES:

Chenonceaux Rouge is characterized by a deep ruby color and excellent clarity. The aroma is dominated by ripe black fruits such as cherries and plums. In the mouth, the wine is delicate, and the soft velvety tannins add elegance to it.

FOOD PAIRING:

Temp. 16 ° C. Perfect for grilled lamb, soft goat cheese and red meat dishes.

It can be aged for 5-10 years

REGION: Val de Loire

APPELLATION: Touraine-Chenonceaux Rouge

COLOR: Red

VARIETAL: 55% Malbec(Cot) 45% Cabernet Franc

MATURATION:

6 months in steel vats

ALCOHOL: 13.5%alc

CLOSURE: Cork

SIZE: 750ml



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