



# Vin de France rouge

**N°3 2018**

**Aging in amphora**



**Our philosophy:** The vineyard management, the vinification and the aging are made according to the rules of organic agriculture.

**Grape variety:** Cabernet Franc

**Harvests:** Manual harvests in crates on October 3rd, 2018

**Vinification:** Maceration of 28 days with several pumping-overs and cap punching.

**Aging:** In stoneware amphora, bottling after 12 months of aging

**Service:** Serve at 12°C

**Tasting:** Color: Ruby red; tastes: black fruits, structured, the tannins are well rounded with a silky final.

**Bottling:** 1070 bottles and 100 magnums

**Production:** The cuvee N°3 is certified organic.