



## N°4 2016

Oak Barrels

### Vin de France Rouge



**Grape Varieties:** Côt, Cabernet Franc, Abouriou, Gamay

**Surface Area:** 0.45 ha

**Production:** 3,049 bottles

**Terroir:** Gabbro

**Origin:** Gorges and Monnières

**Production:** The cuvee N°4 is certified organic.

**Vinification and Aging:** 8 to 15-day maceration depending on varieties. Each variety is vinified and aged separately. 5-month aging in 300 and 225-liter oak barrels, blended together, then a 3-month aging after bottling and before commercialization.

**Pairing:** N°4 is pairing well with poultry and duck.