

N°4 2016

## Vin de France rouge



Grape varieties: Côt, Cabernet Franc, Abouriou, Gamay

Age of vineyards: 28 years old on average

Terroir & Origin: volcanic rock of gabbro type, villages of Gorges and Monnières

Harvests: September

Vinification & Aging: maceration of 8 to 15 days depending of the variety, each variety is vinified and aged separately, indigenous yeasts, 5-month aging in barrels of 300 and 225 liters, then blended, bottled on October 17<sup>th</sup>, 2017

Analysis: 12% vol., 15 mg/L of total SO<sub>2</sub>

Production: certified in organic agriculture

Tasting: ruby red color, notes of black fruits, well-structured wine, soft tannins with a silky finish

Pairings: with poultry, duck meat

Service: around 12-14°C

Aging potential: 7-8 years