



Cabernet Franc Rouge

Designation	Protected Geographical Indication Loire Valley
Grape variety	Cabernet Franc 100 %
Age of the vines	23 years
Vine training method	Sustainable farming TERRA VITIS
Vine growing techniques	Density of plantation : 4 000 vine stocks / hectare Height of vegetation : 1,60 m. Total height of the vines : 2,10 m Grassing between the rows Disbudding and thinning out of the leaves every year
Harvesting	Mechanical at optimal maturity
Wine making	50 % hot pre-fermentation maceration 50 % of traditional maceration 5 to 8 days Alcoholic fermentation at 20°C Analytical follow-up by an oenological laboratory
Maturing	Maturing in tank during 6 months
Character	Wine purple with fragments of ruby Wine with well structured tannins Aromas of red fruits(raspberry and black berry)
Keeping and serving advice	To be served within 6 years Uncork in advance and serve at 16°-18°C
Food pairing	Taste with poultry, red meats, games and cheeses