



Cabernet Franc rouge Clyan

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	Picking off and crushing the grapes Maceration and alcoholic fermentation during 15 days. Analytical follow-up by an oenological laboratory
Maturing	Maturing in tank during 5 months Then 10 at 15 months in oak barrel of 2 wines
Character	The nose mingles red and black currant fruit with grilled smoky notes Powerful on entry, the palate displays red fruit and vanilla notes, rich, broad and complex. This old-vines cabernet franc retains its freshness and gorgeous appeal through the finish
Keeping and serving advice	To be served within 8 years Serve at 16°-18°C Wine should be decanted a few hours before serving (12H)
Food pairing	Taste with red meats, game and cheese