Ceci n'est pas un
Rouge.

— Château de —
Minière

Lightness is the watchword for this red wine, which is also characterized by roundness and fruitiness, a wine for sharing par excellence.

Origin :

Vin de France
Cabernet Franc 100%
Red Wine
Vintage: 2023

Composition :

TERROIR: Young vines, 30-40 years old, on Loire soil (sand + sandy-clay).

VINEYARDS: Single Guyot pruning, severe disbudding, manual leaf thinning, and green harvest depending on the vintage. Plots grassed every other row. Green manuring to promote soil life and combat erosion.

HARVESTING: After careful monitoring of ripeness, the grapes are harvested by hand. The bunches are sorted on the stumps, then taken to the winery.

VINIFICATION :

- Cold pre-fermentation maceration (6-7°C) for 2 days
- Onset of alcoholic fermentation in stainless steel tanks.
- Bottled in February to preserve the fruit.

Tasting notes :

Very light raspberry color. Delicious nose with notes of red berries and English sweets. Pleasant and fresh on the palate, with very soft tannins.

FOOD AND WINE PAIRING:

Open in good company as an aperitif, with a board of charcuterie or with grilled meats.

SERVING :

Serve at 14°-16°C.

Alcohol : 12 %vol
Capacity : 75 cl
Aging potential : 3 ans