



### TERROIR

#### LOCATION:

Old terroir of the Entre-deux-Mers. Altitude of 262 Ft.

#### SOIL:

The hillsides of Sainte-Foy La Grande. Clay-limestone and silty.

#### CLIMATE:

Oceanic influence in a temperate zone close to the Dordogne, providing a heat range which is optimal for grape maturity.  
Annual rainfall: 552 mm

#### HUMAN HANDS:

**Grape varieties:** 100% Cabernet Franc.

**Alcohol content:** 12.5% by vol.

**Age of the vines:** Average of 15 years old.

**Plantation density:** 3-4000 vines / hectare.

**Yield:** 55 hectolitres/hectare.

**VITICULTURE METHOD:** Integrated viticulture. Rotation of cereal and leguminous plants in autumn to loosen and naturally enrich the soils (natural integration of atmospheric nitrogen into the soil), plus cultivation techniques (bunch thinning, mechanical leaf removal).

#### HARVESTING:

Mechanical with tasting of the berries every 2 days to ensure optimal maturity. Fresh fruit profile sought. Harvesting at slight under-maturity to maintain acidity and freshness.

#### Date of harvesting:

Early October.

#### WINE MAKING:

Short maceration for 6 to 8 hours: pressing but not to the maximum level, destemming, collection of light juices.

#### Type of yeast:

Selected.

#### Temperature:

Fermentation at 16°C to 18°C.

#### Fining:

Bentonite (Clay).

#### MATURING:

Stainless steel tanks for sedimentation and preservation of aromatic freshness.

#### TASTING:

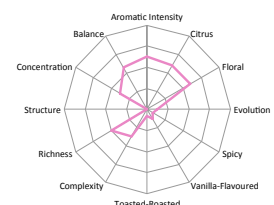
**Colour:** Pale pink.

**Bouquet:** Notes of fresh fruit and English candy.

**Palate:** Full bodied, refreshing and fruity.

**Pairing:** As an aperitif or with a barbecue or paella.

### Fruity & Gourmet



**Cellar potential:** 2016

**Capacity to cellar age:** ★