



AOC TOURAINE CHENONCEAUX Rouge

Grape variety : Malbec 70 % Cabernet Franc 30 %

Terroir : Sandy soil with gunflints on flinty clay

Specificity : Red, still wine
12.7 % Alco/Vol
Total acidity 3.09 G/l H2SO4
Vintage 2014

Winemaking method : Vatting during 21 days with temperature controlled
Smooth pressing
Devatting then malolactic fermentation
Maturing during 10 months, in stainless-steel tank

Tasting : **EYE** - Dark ruby red with violet tints

NOSE - Flattering nose of black fruits scents

MOUTH - Structured and soft at the same time, it will develop its blackberry and cherry Morello aromas with aging.

Accompaniment : Red meat, stew, game and French cheeses, Camembert in particular

Serve it at 13 – 14°C (53 – 55°F)

Conservation : This wine will keep 5 to 10 years

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Capital : 269 835 € - SIRET 326 714 409 00017 - RCS BLOIS D 326 714 409 - T.V.A. FR 46 326 714 409 - APE 011A