



## AOC TOURAINE TRADITION Rouge

Grape variety : Malbec 50 % Cabernet Franc 50 %

Terroir : Sandy soil with gunflints on flinty clay

Specificity : Red, still wine  
12.5 % Alco/Vol  
Total acidity 3.50 G/l H2SO4  
Vintage 2013

Winemaking method : Vatting during 14 days with temperature controlled  
Devatting then malolactic fermentation  
Maturing during 10 months, in stainless-steel tank

Tasting : **EYE** - Dark ruby color  
**NOSE** - Mix of forest floor, overripe red fruits with a slightly animal note  
**MOUTH** - Round and silky, ends with a very nice lingering finish

Accompaniment : Red meat in sauces and game in stew

Serve it at 13 – 14°C (53 – 55°F)

Conservation : This wine will keep 5 years