



MONOLOGUE CABERNET FRANC



GRAPE VARIETIES 85% Cabernet Franc & 15% Merlot

APPELLATION AOP Bergerac Rouge

OAK MATURATION 60% in French oak barrels (400L) and 40% in clay amphores during 14 months

CELLARING POTENTIAL 6 years

VINIFICATION

The grapes are harvested when ripe, overnight to prevent oxidation, then refrigerated and undergo cold maceration for 72 hours. The winemaking is done gently to extract only silky tannins and preserve the fruit of the grapes. The wine is then aged in 400l barrels and clay amphores for 14 months. The wine is not filtered when bottling, which may explain a slight deposit.

DÉGUSTATION

Ruby red color, nose of intense red fruits: currants, blackcurrant, spices with notes of vanilla. Soft tannins with a lingering length of red fruits on the palate.