



Vin de France

- L'Aubinaie 2020

Variety

- Cabernet franc (50%), 25 year old vines.
- Cabernet Sauvignon (50%).

Terroir

- Gravel soil - falun shale and sand/clay/stones.

Yield

- 45 hectoliters/hectares

Wine making

- Upon arrival the harvest is de-stemmed and then macerated for 3 weeks.
- Pressed pneumatically then put into oak for 12 months.
- Assembled and bottled.
- Without filtration and no added sulphates.

Service

- Serve at 12 °C
- Food pairing: Grilled meats, poultry, cold cuts, cheeses.

Analyses

- **Alcohol** : 13.12 % Vol // **Acidity tot** : 4.06 gr / l // **Acidity Vol** : 0.69 gr / l // **Free So2** : Not detectable (natural) // **Total S02** : Not detectable (natural)

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