



Vin de France

- 100% Cabernet breton 2019.

Variety

- Cabernet Franc (100%) vines over 60 years old.

Terroir

- Gravel stones and clay on falun in layers.

Yield

- 35 hectoliters/hectares.

Wine making

- 50% Whole cluster and 50% De-stemmed, then left for 2 weeks to macerate.
- After pressing, the juice was poured into barrels for the alcoholic and malo-lactic fermentations.
- After 4 months in barrels the wine was bottled the 20th January 2019.
- Without filtration and no added sulphates.

Service

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

Analyses

- **Alcohol** : 13,7% Vol // **Acidity tot** : 3,80 gr / l // **Acidity Vol** : 0,66 gr / l // **Free So2** : 12 mg / l (natural) // **Total S02** : 28 mg / l (natural)

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