

*une histoire de famille*

## L'Aubinaie

### Appellation d'Origine Contrôlée

- Anjou Rouge 2018

### Variety

- Cabernet franc (100%), 23 year old vines.

### Terroir

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

### Yield

- 35 hectoliters/hectares

### Wine making

- Upon arrival the harvest is de-stemmed and then macerated for 4 days.
- Pressed pneumatically then put into oak barrels of 2 and 3 wines for 10 months.
- Assembled and bottled on 04 September 2019.
- Without filtration and no added sulphates.

### Tasting

«L'Aubinaie» is characterized by a bright garnet-red color. On the nose there are red fruit notes and spicy nuances refreshed by a hint of eucalyptus. On the palate there is fresh fruit with wild strawberry aromas, finished with well-blended tannin.

### Service

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

### Analyses

- **Alcohol** : 14.93 % Vol // **Acidity tot** : 4.1 gr / l // **Acidity Vol** : 0.66 gr / l // **Free So2** : <10 mg / l (natural) // **Total S02** : 16 mg / l ( natural)

