



- Cabernet Franc 100%. Vin de France.
- 30 hectoliters / ha.
- Pruning : guyot simple, White limestone and clay.
- Non sulfite fermentation with bio-protection (by using non saccharomyces yeasts to avoid brettanomyces).
- 4 punch down in the first days (concrete tanks), then daily pumping over until 1020 of density.
- Post-fermentary maceration of 10 days at 38°C under hat.
- Malolactic fermentation, then 100% in one 2000 liters barrel.
- Filtration and bottling.

Focused and elegant wine. Precise, a hint of mint,, vegetal but ripe, blackcurrant, bourbon, concentrated, juicy an fresh, with a nice balance. High aging potential. The wine need minimum 3 years after the year of harvest to be ready. Patience...

