



Ø Sans Sulfites

AOP Côtes de Duras - 2022 - **ROUGE**

PRÉSENTATION

About 40 hectares of VLDC are cultivated on organic farming on the Duras appellation.

Ø was early harvested in order to preserve the full potential of the grape.

LE VIN

CÉPAGES: Cabernet franc, Cabernet sauvignon, Merlot

VINIFICATION / ÉLEVAGE: The winemaking is traditional. It was made without any sulfur neither from adding nor from yeast. The level of sulfur is less than 10 mg/L which protects wine from oxydation. The bottling was made very quickly after vinification in order to maximally protect the wine. The synthetic cork is also an additional protection for this delicate wine, in order to limit air exchanges.

DÉGUSTATION

The wine has a deep and bright colour.

It reveals a great nose of ripe fruits with liquorice and chocolate hints.

The palate is crisp, light, and round, with silky tannins and a refreshing finish.

This wine is concentrated, nuanced, and delicate.

SERVICE / ACCORDS GOURMANDS

SERVICE: 17°C

ACCORDS GOURMANDS: Grilled and roasted red meat.

