



BOLÉRO

Vin de France - Red

LOCATION

Vins de France are made by blending several different grape varieties. This diversity results in wines rich in flavour and colour, reflecting the richness of the French terroir.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with around 2 weeks on skins to provide a supple wine. Ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 60%. sauvignon 40%

Cabernet



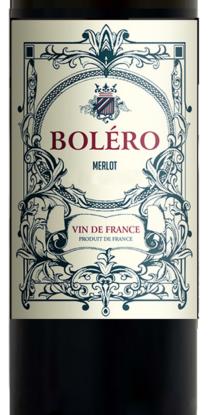
FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

Vivid red colour of medium depth. Supple and fruity on the palate. A pleasant, simple wine.











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