



Cuvée Tradition

AOP Malepère

Vintage 2017

Grape Varieties / Composition

Merlot Blend 60%, Cabernet Franc 40%

Soil

Clay/ limestone soil and gravel terraces

Yield

45 hl/ha

Harvesting Method

Mechanical harvesting early in the morning to ensure preservation of aromas

Winemaker's Notes

Destemming, traditional vinification in concrete vats. Temperature- controlled fermentation for 3 weeks. Refining in vats for 10 months. Minimum filtration, no fining.

Tasting Notes

Colour: very bright ruby with pink hues

Aroma: intense, fruity, notes of raspberries and strawberry jam with a hint of mint

Taste: rich and balanced, prolonged by a spicy finish with smoky aromas

Ideal with red or white meats or as an aperitif

