



VIGNOBLE  
MALIDAIN  
LE DEMI BŒUF

## Cabernet franc-Merlot noir IGP Val de Loire red LE DEMI-BOEUF

Grape variety	75% Cabernet franc + 25% Merlot noir
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Terroir on clear and clayey soil developed on a micaschist mother.
Age of vines	20 to 40-year-old vines
Winegrowing	Maceration during 7 -10 days separately. Controlled alcoholic fermentation at 15-20°C. Malolactic fermentation in stainless steel tank. Blending of the Cabernet franc and Merlot.
Conditioning	Bottling is carried out by a company with HACCP norms. With adhesive labels and in 6 or 12 bottles boxes conditioning.
Tasting notes	Robe: intense red Nose: green pepper then red fruits bouquet Mouth: fresh attack of green pepper, then ample on the fresh red fruits and spices, structured and rich
Food and wine	Delicatessen, dry sausage, rabbit terrine, beef skewers on the barbecue, pizza, spaghettis bolognese, grilled duck filets, roasted chicken, stuffed eggplants, pasta with tomatoes and basilic sauce, lamb chops, fresh goat cheese with herbs
Service temperature	15°C
Ageing	2-3 years

