



VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Grolleau rouge IGP Val de Loire ROUGE PLAISIR



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| Grape variety | 100% Grolleau noir |
| Terroir | On gently rising slopes in the village of la Limouzinière. Altitude average 35 – 40 metres. Dark scarcely fertile soil on dark red amphibolite green rocks. |
| Age of vines | 25 year-old-vines |
| Winegrowing | Maceration between 4 and 7 days. Controlled fermentation between 18° and 25°C. then malolactic fermentation. |
| 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 : nice ruby red Nose : aromas of crushed red fruits, spicy notes Mouth : very fresh of red fruits, easy to drink and round |
| Food and wine | Paté, melon with ham, red meat grilled, sausage of pork or beef or white meat, sandwich of roast beef, tomato tart, lasagna, pizza, soft cheeses |
| Service temperature | 16°C |
| Ageing | 2-3 years |

