

ROUGE PLAISIR

IGP Val de Loire



■ GRAPE VARIETY

100% Grolleau Noir

■ TERROIR

On gently rising slopes in the village of la Limouzinière. Altitude average 35 – 40 meters. Dark scarcely fertile soil on dark red amphibolite green rocks.

■ WINEMAKING PROCESS

Maceration between 4 and 7 days. Controlled fermentation between 18° and 25°C, then malolactic fermentation.

■ 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.

■ AGE OF THE VINES

25 years-old-vines

■ AGEING

2-3 years

■ ALCOHOLIC DEGREE

12%

