

# MYSTERRES ROUGE

IGP Val de Loire



VIGNOBLE  
MALIDAIN

---

## ■ GRAPE VARIETY

100% Grolleau Noir

## ■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Terroir on clear and siliceous soil developed on a micaschist mother.

## ■ 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

20-year-old vines

## ■ AGEING

2-3 years

## ■ ALCOHOLIC DEGREE

11.5%

