

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%



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