

CUVÉE GÉNÉREUX LOIRE - ROUGE



Château de la Grange



Character: Rich, Aromatic, Fruity

Grapes: Gamay Merlot

Vintage: 2015

Alc: 12%

Garde: 1-2 years

Soil Type: Silicious-clay

Winemaking process: Destemming of 100% of the harvest. Soft treading and separation of the different press-juice qualities. Careful racking must of 12 hours to increase the aromatic finesse. Cold stabilisation for 2 to 3 days to expand the aromatic palet. Alcoholic fermentation with mastered temperatures, between 16 to 22°C. Stirring of the lees in a barrel for six months before bottling.

Appearance: A wine with a lively red dress, very brilliant with an elegant transparency.

Aroma: The bouque delivers some quite delicate yet strong expressive notes of very mature red berries. Then comes an intense aroma of dark fruits.

Palate: We have here a very supple attack and well melted tannins. This wine is well balanced and possesses an aromatic intensity.

Pairing: Grilled meat, Delicatessens.

