

The vintage : LE CLOS

TYPE OF WINE: Cabernet Franc

AGE: The vines have from 35 to 45 years old

SOIL: The soil is siliceous clay, very poor with flint and red clay under ground.

EXPOSURE: South on very beautiful slopes

WINE MAKING: According to the years, it stays three weeks to one month in thermo regulated tanks (with temperature control) at high temperature in order to extract a maximum of colour and material.

MATURING: 12 to 15 months according to the years, in the oak casks, half-muids of 2 wines

CONSERVATION: It is very suited to ageing: 12 to 15 years according to the cellars, it is perfect at the end of 2 to 3 years of conservation. .

ACCOMPANIMENT: Served at 14-15 degrees, it goes admirably with meat: from the pork-cooked meat to white and red meat, but also with game and cheeses.