

CABERNET

APPELLATION: Val de Loire PGI

GRAPE VARIETY: 100% Cabernet

TERROIR: Flint clay and clay loam

SURFACE AREA: 2.70 hectares

YIELD: 58 hl/ha

VINEYARD MANAGEMENT: Sustainable agriculture, Guyot simple pruning, weeding under the row, green covering and defoliation.

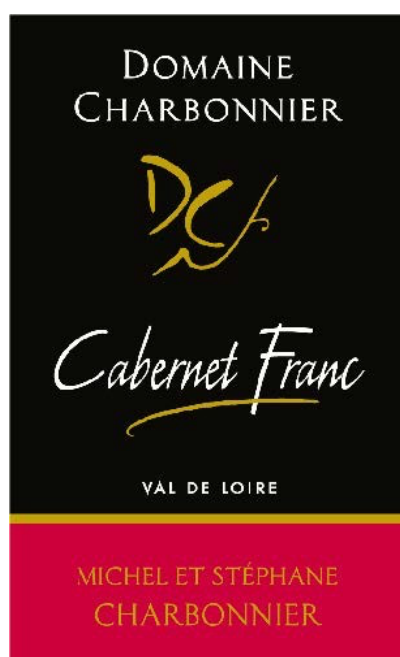
VINIFICATION: Mechanical harvest, destemming, vatting, cold pre-fermentation maceration for 4 days, alcoholic fermentation for 8 days at 22 to 24°, drawing off, malolactic fermentation, racking, aged for 1 year in an underground tank, egg white fining, racking, tartaric precipitation, filtration and bottling in December.

TASTING: A brilliant garnet colour. The nose opens with red berries and a note of black cherry. Well-rounded on the palate with hints of liquorice.

AGEING: 4 to 6 years

SERVING TEMPERATURE: 16 to 18°C

PAIRING SUGGESTIONS: This magnificent wine is perfect with a filet mignon or red meats.



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