

CUVEE DU DOYEN

APPELLATION: TOURAINE AOC

GRAPE VARIETY: 100% Malbec

TERROIR: Flint clay and clay loam

SURFACE AREA: 0.50 hectares

YIELD: 50 hl/ha

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

VINIFICATION: Mechanical harvest, destemming, vatting, cold pre-fermentation maceration for 4 days, alcoholic fermentation for 15 days at 24 to 26°, drawing off, malolactic fermentation, racking, aged for 6 months in barriques, egg white fining, racking, tartaric precipitation, filtration and bottling in December.

TASTING: A powerful, wine with an intense garnet colour, vanilla on the nose with notes of liquorice and Morello cherries. After a creamy attack, a balanced palate evolves elegantly, highlighting blackberry flavours intertwined with oak-softened tannins.

AGEING: 8 to 10 years

SERVING TEMPERATURE: 16 to 18°C

PAIRING SUGGESTIONS: A bottle to be aged and discovered with roast beef or game.



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