

# CUVEE PRESTIGE

**APPELLATION:** TOURAINE AOC

**GRAPE VARIETY:** 60% Malbec and 40% Cabernet

**TERROIR:** Flint clay and clay loam

**SURFACE AREA:** 1 hectare

**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 10 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:** The cherry red colour beautifully announces an intense nose of fresh red fruits with raspberry notes. On the palate, it delivers a crisp and well-balanced jammy attack.

**AGEING:** 4 to 6 years

**SERVING TEMPERATURE:** 14 to 16°C

**PAIRING SUGGESTIONS:** The perfect accompaniment to meat in sauces and cheese platters.



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