



TECHNICAL SHEET

PRODUCT: CUVÉE DE PRINTEMPS

GRAPE VARIETALS & WINEMAKING: This wine is made from a blend of Gamay and Tempranillo, produced by carbonic semi-maceration and the interruption of alcoholic fermentation at a liquid phase.

MATURING: First, the malolactic fermentation, racking-off and treating with sulphite, then storage in vats during winter. Finally, fining, tartaric stabilization and bottling are done at the beginning of March.

TASTE: The short winemaking and maturing process gives this wine its vivid red colour and its aromatic nose of violets and ripe fruits, with round supple and mellow tannins. It must be served cold but not chilled to reveal all of its power.

AGEING : It can be kept for up to 2 years, but should preferably be drunk during the first year, so as to appreciate all of its qualities.

SERVING : It can be drunk as a thirst quencher, as well as with cold meat, mezze or simply a whole meal.