



TECHNICAL SHEET

PRODUCT : RESERVE DU COUVENT

GRAPE VARIETALS: It is a complex wine, made out of Cabernet -Sauvignon, matured in French oak casks, but also out of Syrah and Cabernet- Franc.

WINEMAKING: 100% stemmed, the wine is vatted for 12 to 15 days after alcoholic fermentation at 26 to 30°C. The drawn-off wines and presses are separated, after which the malolactic fermentation takes place.

MATURING: When the racking-off and addition of sulphites are over, the noble grape varieties are matured in oak casks while the other varieties mature in vats. After 12 months of maturing, the wines are blended, fined and bottled.

TASTE: This dark ruby-red wine, joins finesse and elegance with the aroma of wood and vanilla, supple, pure and round tannins give it length and persistence on the palate. It can be drunk when bought or kept for 3 to 5 years in a good cellar.

SERVING: Its structure allows it to accompany red meat and small game.

To be served at a temperature of 15 to 18°C depending on the season.