



TECHNICAL SHEET

PRODUCT: CUVÉE THIRD MILLENIUM

Full bodied and long keeping red wine elaborated from the most noble varieties, issued out of selected grapes from the best and well oriented vineyards.

GRAPE VARIETALS: Cabernet-Franc, Petit Verdot and Syrah.

WINEMAKING: After severe control of the plots and maturity state, the grapes are manually harvested, stemmed and vatted. The fermentation is accomplished at 28°C with several pumping overs and daily tasting in order to let the grape variety express its best characteristics. Following the 20 to 30 days vatting time, the free-run wine is separated from the press wine to achieve the malolactic fermentation.

MATURING : Matured in French oak casks (50% new oak) for about 14 months in our underground ageing cellars, then fined and bottled.

TASTE : A dense deep purple red robe, it has a fruity and subtle nose of raspberry and black currant with a vanilla character. In the mouth it has structure, power and length with firm tannins. A rich and very complex wine.

AGEING : Could be immediately consumed but will reveal all its potential in two or three years. Should be opened and left to breathe at least an hour before being served.

SERVING : Due to its structure, it will go perfectly with games and red meat. Should be served at room temperature 17 to 18°C.