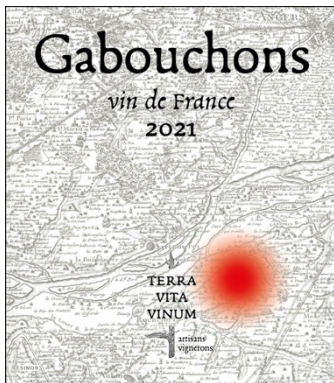


# technical sheet



**RANGE: PARCELLAIRE**

**GABOUCHONS**

**2021**

**VIN DE FRANCE (RED)**



**The aim of the winery** is that each cuvée should be a unique work, never made before, and never to be made again - each with its own moment or pleasure!

**The idea of this wine** is to deliver a great red wine from our Anjou Noir terroir.

## **GEOLOGY**

Black, grey-green and sometimes purple schist rock of Anjou Noir.

## **GRAPE VARIETY**

Cabernet franc.

## **CULTIVATION METHOD**

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products. The grapes are harvested by hand in small crates of 8/10 kg.

## **WINEMAKING**

This cuvée is the result of a whole bunch maceration.

Aged for 12 months in concrete eggs, barrels and amphoras.

Added sulphites at the bottling stage: 15 mg/L.

## **ANALYSIS AT THE BOTTLING STAGE**

Sulfites: total = 36 mg/L

Alcohol: 12,74% vol

## **TASTING**

The nose is surprisingly complex.

The tannins are silky and the finish is fresh and precise.

## **ADVICE**

Our favorite pairings: simply on grilled red meat or a pot au feu.

Serve at 13°C. to enjoy between 16 and 17°C.

Cellaring: long.



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