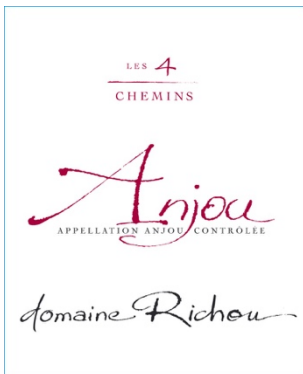


technical sheet



RANGE: LARGE SOIF

LES 4 CHEMINS

2017

PDO (AOC) ANJOU ROUGE

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!

GEOLOGY

Schistes of Anjou Noir

GRAPE VARIETY

Cabernet franc.

CULTIVATION METHOD

The cultivation of our vines is carried out in a traditional and selective way, the maintenance of the soil is mechanical, without chemical weeding, our vines are protected by preparations based on natural products.

WINEMAKING

Short maceration, partly in whole bunches, fermentation and maturing for about 4 months in stainless steel vats, unfiltered.

ANALYSIS

Sulphur : free < 10 mg/L, total < 15 mg/L; Alcohol : 13,30% vol.

TASTING

Wine with aromas of red fruits and spices.

ADVICE

Cellaring: on his youth.