



TOURAIN "LE BÉCASSOU" - DOMAINE DES ÉCHARDIÈRES 2016

Description

APPELLATION: Touraine AOC

SOIL: Silicious clay limestone

Viticulture

70% Gamay + 15% Cabernet Franc + 15% malbec

Yield: 45 hl / ha

Total production: 10 000 Bottles

Winemaking

Short vating (5-6 days) semi carbonic fermentation for gamay and 10 days classic maceration for Malbec and Cabernet. Aged in stainless steel vats in a cold cellar, in old rock for 6 months.

Analysis

Alcohol : 12.6 % vol

Tasting Notes

fruity, crispy and light with pleasant red fruit aromas (cherry, raspberry) with a typical spicy and peppery final.

Perfect match with salted or smoked meat, game, poultry. Goes easily and simply with every kind of meal.

Served slightly chilled. (54-56°F)



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