



VIN DE FRANCE

Rémi Larroque

Vigneron récoltant

Red 2017 « PRUNEL'ART » Varietal wine Wine made with one grape variety named « Prunelart »

Ground : The soil is clay and limestone and most of our wines face south-southeast in the case of the reds and north-northeast for the whites.

5000 vine-plant. Age of vine : 4 years old.

Yield : 45 hl/ha. The vines are pruned with the simple guyot method .Every other row is grassed over

Harvest : october, with mechanical harvester machine

Alc Vol % : 12

Vine varieties : 100% Prunelart

Bottle : Bordeaux bottles, purple caps

Wine making : Classic fermentation method lasting between 10 and 15 days, to extract maximum colour and fruit without removing the tannins. It is pumped over twice a day, and racked and returned several times, then aged in tanks for 12 months.

Packaging: in boxes of 6 bottles laid vertical, on Euro pallet (80 x 120)

Storage : until 2020/2021 . Store horizontal, in a cool place (avoid excessive variations in temperature).

Tasting : This full-flavoured wine, made from the traditional “Prunelart” grape, has delightful aromas of black fruit, plum, with a hint of spice and black olive. Mouthfeel is dense, and the fleshy tannins hold a hint of liquorice and fruit (raspberry, tart cherry, ripe fruit).

Drink with red meats, duck, cheeses, with meals and appetizers, and also with dark chocolate pie .

serve slightly cool (12 - 13°)

