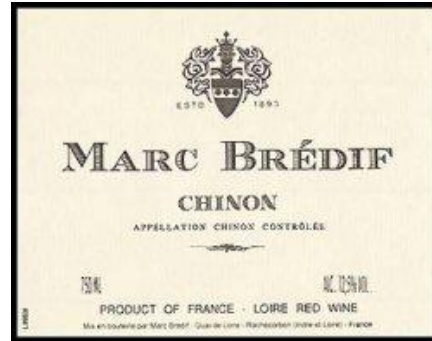


de Ladoucette



MARC BRÉDIF



MARC BRÉDIF

CHINON

VARIETIES 100% CABERNET FRANC

15 YEAR OLD VINES

VINIFICATION: FERMENTATION LASTS 15 DAYS ON SKINS WITH PUMPING-OVER TWICE A DAY. PRESSING AND FINAL FERMENTATION OF CLEAR JUICE TRANSFERRED TO VATS FOR MALOLACTIC FERMENTATION. MATURING IN STAINLESS STEEL TANKS WITH REGULAR RACKING.

TASTING NOTE: ON THE NOSE, INTENSE, REFINED AND FRUITY. NUANCES OF CHERRY, STRAWBERRY AND SPICY NOTES. IN THE MOUTH, A SUBTLE ATTACK; FRUITY, LIGHT STRUCTURE. FRESH AND AROMATIC FINISH.

AGEING POTENTIAL OF 5 - 10 YEARS