

de Ladoucette



MARC BRÉDIF



MARC BRÉDIF CHINON RÉSERVE PRIVÉE

GRAPE VARIETY: 100% CABERNET FRANC

SOIL COMPOSITION: PRINCIPALLY GRAVELLY, WITH VARIABLE PROPORTIONS OF CLAY

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. MATURED IN OAK

AGEING: AGED IN SMALL OAK CASK FOR UP TO A YEAR

TASTING NOTE: ON THE NOSE, INTENSE, REFINED AND FRUITY. NUANCES OF CHERRY, STRAWBERRY AND SPICY NOTES. IN THE MOUTH, A SUBTLE ATTACK; FRUITY, WELL STRUCTURED WITH A DELICATE HINT OF OAK, SOFT AND ROUND ON THE FINISH.

AGEING POTENTIAL: UP TO 10- 15 YEARS