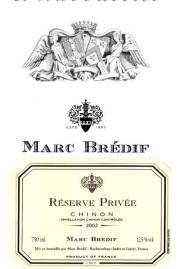
## de Ladoucette



## MARC BRÉDIF CHINON RESERVE 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