THUERRY

65%

Rouge

I.G.P.—VAR— Cotegux du Verdon

2015

Grapes: Cabernet Sauvignon

Merlot

Soil: Clay, chalk/limestone

Climate: Mediterranean

Yield: 31 hl/ha

Harvest: Manual and selected

Contents: 75cl. 150cl

Vinification:

Starting off with a cold maceration to give roundness then a long fermentation at 32° c to extract the essential tannins whilst conserving the suppleness of the wine. The Cabernet and Merlot are vinified separetely.

Ageing:

65% of the wine is aged in oak tanks (Cabernet Sauvignon), 35%, the Merlot, ages in concrete tanks.

Tasting:

A full bodied red with charm and strength that will captivate wine enthusiasts through its structure, from the Cabernet Sauvigon, and its fruit, from the Merlot. Ideal at room temperature & served with red meats.

Evolution:

Excellent as from today and for the next 6 years.





Tourtour—Villecroze—Flayosc