LES ANCIENS FRANCS 2017

Appellation : AOC Côtes de Bergerac Rouge
Degré Alcoolique : 13,5% vol. alc.

Cabernet Franc

Clay-limestone terroirs with a high proportion of limestone. Plot no. A252.
Low yields for this vintage due to the April frost that led to balanced and refined reds.

Total destemming and minimal extraction.
Sulphur-free fermentation, malolactic fermentation in vats.
Infusion for 35 days, aged in casks for 18 months.

This cuvée brings out the soul of the limestone terroir where it matured and the ardour of Cabernet Franc. On the nose, the slight evolution of this wine gives way to aromas of red berries, toasted bread and beautiful spices. On the palate, we find this beautiful freshness with notes of truffles and cocoa.

It will accompany your winter dishes: game in sauce, roast lamb in a herb crust and a beautiful beef bourguignon... Poultry stuffed with truffles to reflect the dominant limestone of our terroir, and even a slightly matured Reblochon cheese!

Can be kept for 10 to 15 years and should be opened at least 1 hour before serving.
Best served at around 15°C.

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