

ROUGE
LE TROCADERO
2018

Grape varieties: 80% Gamay, 20% Pinot Noir

Terroir: Clay-Siliceous, facing south with an average age of the vines of 30 years.

Vinification & aging:

After a total destemming, the harvest is put in tanks for maceration and alcoholic fermentation.

Fermentation is carried out at a temperature between 25 and 30 °C allowing good extraction of coloring matter (operation favored by two daily pumpings over). Fermentation lasts 8 to 12 days. After devatting, comes the malolactic fermentation. Several rackings will then take place during the different phases of breeding. Bottling takes place 10 months after harvest.

Personality:

Dark cherry color, nose with aromas of blueberry, blackberry and blackcurrant. On the palate, the round tannins and small black fruits bring volume and finesse. On the finish of the wine, notes of cocoa and roasted aromas.

Matching food and wine:

Roast pork loin, filet mignon with chanterelles, haunch of venison with figs, black forest.

Serving temperature :

12 to 14 ° C

Occasions:

With family

With friends

Summer evening

Cellaring potential:

3-5 years

