

**ROUGE**  
**LE TROCADERO**  
**2020**

**Grape varieties:** 80% Gamay, 20% Pinot Noir

**Terroir:** Clay-Siliceous, facing south with an average age of the vines of 32 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:**

Beautiful blackcurrant color, with a nose with aromas of red fruits such as strawberry, cherry and redcurrant. The aromas of blackberry and strawberry form a palate with supple and rich tannins. Final with aromas of cocoa, spices and roasting.

**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

