

MILLESIME 2014

APPELLATION	Touraine Chenonceaux Rouge
GRAPE VARIETY	50% Côt Malbec 50% Cabernet Franc
NAME	La Long Bec
ALCOHOL°	12,5%
SOIL	Silicious clay limestone
YIELD	45 HL/HA
VINIFICATION	10 days semi carbonic fermentation of destemmed harvest after cooled maceration
AGEING	matured in stainless steel vat (no wood at all)
QUANTITY	10.000 Bouteilles



Tasting	Fine and elegant dark wine. Black fruits slightly toasted taste with fine silky tannin. Black Cherry note in final.
Serve	At room temperature ideally decanted with any meal or soft cheeses
Rewards	Silver medal Concours agricole Paris 2016 - Guide Hachette 2014/2015 – Silver Medal Departmental concours 2015 - Revue des vins de France 2013