

# Cuvée Vermeil

Gilt-Silver  
AOC Valençay

**Grape varieties :** Gamay, Malbec, Pinot Noir

**Winemaking method:** The wine is kept in tanks for 3 weeks to conduct the fermentation process through temperature control

**Aging :** One year in a tank then 10 to 12 months in oak barrel

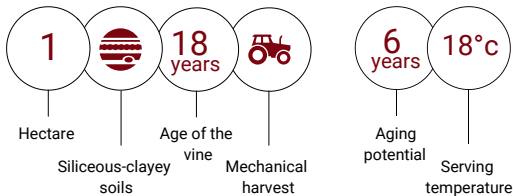


## DESCRIPTION

Gilt-silver is an alloy of gold and silver. It used to be regarded as a precious metal. It is also an unrivaled shade of red, letting nobody indifferent. This wine finds its place in our range of wine only in the best years. Cuvée Vermeil is an association between the power of these grapes varieties and the warmth of the oak barrel.



## PARTICULARITIES AND ADVICE



## WINE TASTING

- Deep crimson hue with a hint of black
- Powerful bouquet with aromas of ripe fruits, vanilla and toasted bread
- The palate confirms fruity and spicy notes
- Tannins are silky and lingering in the mouth



## PAIRING

This wine will perfectly match meat stewed or cooked in sauce especially game.

Notes : .....