Les Griottes

Schnaps cherries 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: in stainless steel vats for a year



DESCRIPTION

Valençay terroir and especially their parcels rich in flint are ideal for the production of gastronome with a spicy finish red wine. Above all, the red berries flavors dominate in this wine. Those flavors revive some childhood memories: the schnapps cherries that the grandfather would discretely let the children taste.



PARTICULARITIES AND ADVICE





WINE TASTING

- ·Ruby-colored wine with purplish hints
- •Powerful smell with aromas of red and black berries from our orchard
- •The palate is marked by fruity flavors with smooth tannins. This wine is refined and easy to drink
- The finish is long with spicy notes





PAIRING

This wine will nicely accompany traditional French cuisine or improvised dinner with friends. It also matches perfectly with the delicacy of a cheese board.

| Notes : | |
|---------|--|
| | |