

Les Terrajots Rouge

AOC Valençay

Grape varieties: Gamay, Pinot Noir, Malbec

Winemaking method: Cold pre-fermentation maceration for a week. This wine is fermented with natural yeasts.

Aging: 20 % of this wine has undergone malolactic in oak barrel then it ages in stainless steel vat for 15 months

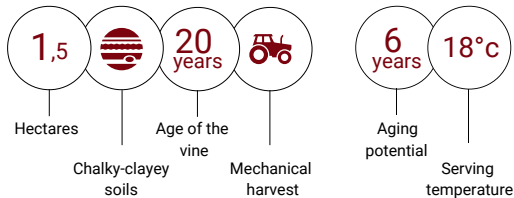


DESCRIPTION

This vintage grows in notable historical vineyards of our village. There has always been a vineyard growing in this place. This medieval hamlet was subjected by the authorities to an additional tax called "Terrage". However, the main particularity of this land comes from the soils. On top of the subsoil of yellow tuffeau stone (very uncommon in Loire Valley), chalky-clayey soil expands. It is hot, draining, and covered in siliceous nodules. These are the reasons why, the wine coming from this patch of land is elegant and fine.



PARTICULARITIES AND ADVICE



WINE TASTING

- Crimson hue with a shiny hint
- Powerful nose with aromas of red and black berries
- The attack is round and polished revealing red berries notes like strawberries, raspberries and blackberries slightly stewed
- The tannins are silky and fat
- The finish is fruity and lingering



PAIRING

It will enhance tagines or roasted poultry (chicken, capon, duck ...).

Notes :

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