

# Cuvée Fût de Chêne

AOP Malepère



*Bright garnet hue with raspberry highlights. Intense and complex aromas of red fruits (liqueur-soaked cherries), indulgent notes of cocoa, and a hint of vanilla. Powerful and distinguished, with silky tannins and flavors of spices and roasted hazelnuts. A beautifully harmonious finish.*

- ✓ Blend of 50% Merlot, 35% Cabernet Franc, and 15% Cabernet Sauvignon.
- ✓ Clay-limestone soils and gravelly terraces.
- ✓ 45 hL/hectare
- ✓ Mechanical harvesting carried out early in the morning to preserve the aromas and firmness of the grapes.
- ✓ Destemming, traditional vinification in concrete vats. Three-week maceration with temperature control. Aged in barrels for ten months with minimal filtration and no fining.

*Enjoy with red meats, game, or cheese.*