

PULSATION

TERROIR VIBRANT

CHINON

Vintage: 2023.

Grape variety: Cabernet Franc 100% .

Soil: clay limestone soil.

Vinification: the harvested grapes are completely destemmed and undergo a long vatting in open, temperature-controlled vats with regular pumping over. After malolactic fermentation, the wine is aged in stainless steel vats for 8-9 months.

Tasting notes: attractive red hue, tinged with garnet tints. The powerful nose reveals typical varietal notes (undergrowth, bell peppers, spices). The palate is well-structured with a nice substance. The notes of blackcurrants and sweet spices are underpinned by soft tannins. This is a wine with a bit of character.

Food & wine pairings: perfect with duck breast or grilled sirloin steak. Why not try it with a rich chocolate dessert?

Serving Temperature: 14-15°C.

