

Domaine des grandes Espérances

Les ailes pourpres

Touraine
- 100% Cabernet Franc -

In the very heart of the Touraine region, in the district of Mesland, you will find a Domaine quite unlike any other... Contemporary and forward-looking, the Domaine des Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if the Domaine holds environmental concerns dear to its heart, drinking enjoyment comes a close second. Its wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Grape varieties : Cabernet Franc 100%.

Soil : « Les Ailes Pourpres » emerged on a beautiful October morning from a vineyard of Cabernet Franc planted on flint clay.

Production technical data : the harvested grapes, half of which are kept as whole clusters, are macerated in small barrels with a daily cap punching carried out for 2 to 3 weeks to ensure the perfect extraction of the fruit. Once de-vatted, Les Ailes Pourpres is aged for at least 18 months in 400-litre oak barrels and terra-cotta jars.

Tasting notes : the wine, displaying a beautiful ruby red colour, opens on the nose with dark fruit and spices and finishes with a slight touch of vanilla or even liquorice. Well structured and elegant on the palate, this wine is perfectly balanced with a long, fresh finish.

Perfect food pairings : chicken tagine, tripes à la mode de Caen or country-style pâté. For the least bolds ones, it will be perfect with spinach with cream, Sainte Maure de Touraine goat cheese, ham soufflé, and even bolognese spaghetti.

Serving temperature : 13 - 14°C



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET