## Domaine des grandes Esperances



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: 100% Malbec.

Soil: wine from a 30 year old vineyard plot growing on clay loam soil.

**Production technical data:** the grapes are harvested at perfect ripeness and partially destemmed before being transferred to small tuns. Vatting lasts for three weeks with cap punching carried out to ensure the perfect purity of the fruit. Once de-vatted, Supernova is aged for at least 18 months in 400-litre oak barrels and terra-cotta jars.

**Tasting notes:** the wine displays a purple hue and is complex on the nose, with aromas of cherry, peony and spices, with a slight animal character. A delicious, supple wine in contrast to its South of France cousins. Lovely structure and «tight » yet fine tannins give this wine a nice, interesting finish.

**Perfect food pairings :** fondue Bourguignonne, goose rillettes, grilled beef skirt steak, blood sausage with apples, chicken skewers.

Serving temperature: 13 - 14°C





