

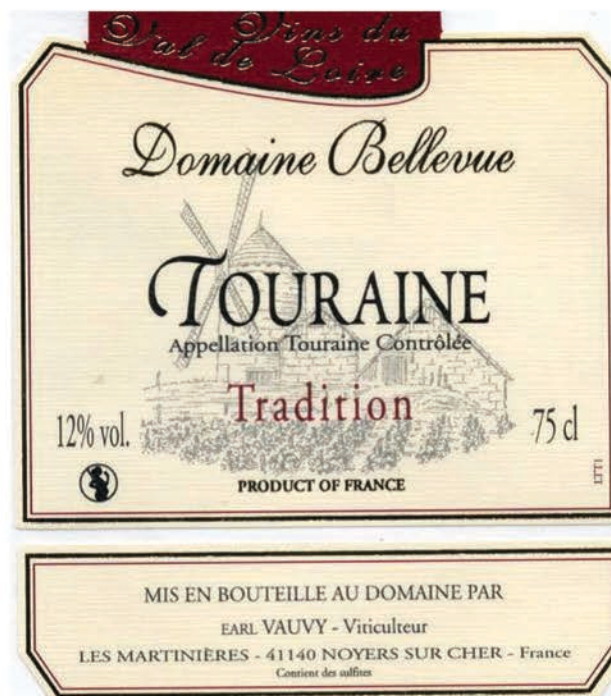


## Fiche technique du TRADITION

**Soil:** This red wine is harvested on flint clays, in order to give it this full-bodied character.

**Grape varieties:** The originality of this wine is that it is composed of 2 grape varieties (Côt, Cabernet Franc). Depending on the vintage, the proportions vary. The 2020 is composed of 40% Cabernet Franc which brings fruitiness and elegance and 60% Côt for body and structure.

**Vinification:** The entire harvest is destemmed. Temperatures are controlled between 26° and 28°C. The duration of vatting was 26 days. At the end of the alcoholic fermentation occurs a phase of micro-oxygenation which took place under marc before the malolactic fermentation. The wine is aged in vats.



The dress is purple and intense. The nose is complex and of good intensity. The sensations evoke a fleshy wine with its aromas of black cherry, fig, plum and violet. The palate is silky and dense, a beautiful sweetness in attack, a dense and melted finish. It is a full, long and fleshy wine.