

“Les vignes de Chloé 2022

2022, a vintage full of sunshine and delicacies

Vin de Pays des Côtes de Gascogne Red

A wine to drink without question ...

A nose of very fresh red fruit (raspberry, redcurrant) combined with spicy flavours.

A delicate, airy palate

{J 12°C-14°C/Accompanies simple dishes, tapas, charcuterie, grilled méats...

Drink now to enjoy its freshness.



Harvesting :

Parcel selection : clay soil

Harvest date : according to regular berry tasting. Grapes harvested just ripe to preserve fruitiness and freshness.

Blend : predominantly Merlot

Vinification :

Alcoholic fermentation : in temperature-controlled vats at 22-23 °C to preserve the aromas of the grapes.

10-day vatting period

Micro-oxygenation before and after running off to give a balanced structure

Aging :

In temperature-controlled vats to limit the addition of sulfites

First bottlings at the end of winter.

**This cuvée is also available
in 5 liters BIB**

