

VAL DE LOIRE

Touraine Rouge L'ANTIQUE DES CABOTIÈRES



Owners/Winemakers: Marie & Thierry Delaunay

Grape Variety: 65% Cabernet Franc / 35% Côt

Vineyard: Flint-clay-stones, or "perruches"

Viticulture :

Sustainable agriculture

Ground cover

Canopy management

Yield: 60 hl / ha

Vinification :

De-stemming followed by maceration on the skins for 10 to 12 days with daily pumping-over

Fermentation on the skins for 6 to 8 days with pumping-over

Alcoholic fermentation at 25°C

Pneumatic pressing

Malolactic fermentation at 22°C

Racking and blending

Maturation:

In stainless steel tanks / Fining and filtration

Tasting Note:

Intense, bright ruby red in colour with a concentrated nose of ripe, red fruits. Powerful tannins soften as the wine matures, lending considerable elegance. With its long, smooth finish, this wine is ideal with red meats, game and cheese. Cellaring Potential: Up to 5 years, reaching its peak during 3rd year.

Awards:

2002 : Coup de cœur Guide Hachette 2005

2003 : Coup de cœur Guide Hachette 2006

2004, 2005 : Lys d'Or Concours des Lys Interloire

2006 : Médaille d'Argent Concours des Grands Vins de France Mâcon

2009 : Médaille d'Or Concours Départemental des Vins du Loir et Cher.



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