

VAL DE LOIRE

Touraine Rouge SAVEURS



Owners/Winemakers: Marie & Thierry Delaunay

Grape Variety: 50% Cabernet Franc / 50% 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 oak casks for 12 months

Tasting Note:

Intense ruby-red in colour with a concentrated nose of ripe red fruits and vanilla. Hearty, with robust tannins, this is a wine which combines full body with elegance after 2 to 3 years maturation in oak. With its powerful flavours, it is a fine accompaniment to red meat dishes and cheese. Cellaring Potential: Up to 6 years, reaching its peak during 3rd year.

Awards:

2000 : Médaille d'Or Concours Départemental



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