

## REVELATION

### Cabernet Franc

- Another way to discover our wines, or more precisely, the unique features of one of the 5 vine varieties of our family estate.

#### AOC BORDEAUX SUPERIEUR 2018

**Vinification:** Grapes are picked up at the end of the night. Picking them when they are cold preserves the purity of the fruit, protect the aromas but also saves energy (later cooling of must will so be limited). When arriving at the winery, the grapes are sorted out and sent to a stainless steel or concrete thermo-regulated vat. Both the alcoholic fermentation (converting sugar into alcohol by the action of yeasts) and the malolactic fermentation (making softer-tasting red wine) will take place in similar vats.

**Blend:** 100 % Cabernet Franc

**Alcohol content:** 13.5 % vol

**Production :** 10,000 bottles

**Tasting:** Made only from Cabernet Franc, this wine has a deep ruby color. The nose delivers black pepper, blackcurrant and toasted fragrances. The palate is full-bodied with lovely smooth tannins, as a sign of a nice ripeness. Delicate oaked notes enhance fruit flavors and add complexity. A dab of eucalyptus on the finish brings freshness and finesse.

**Recommended serving temperature:** 17° - 18° C

**Cellaring advice:** minimum 7 years

#### Awards:

🏆 Silver Medal at the Féminalise Worldwide Competition (April 2021).



**Location:** The estate is located in the Entre-deux-Mers area and covers 30 ha of vines classified as Appellation d'Origine Contrôlée. The vines are planted on hillsides overhanging the valley of the Dropt (tributary of the Garonne River).

**Soil :** clay and limestone