Haut-Poitou Rouge Diane de Poitiers

AOP Haut-Poitou,

PRESENTATION

This cuvée is the result of a rigorous selection in the vineyard. Regular tastings of the Cabernet Franc berries, a ripe harvest and careful maturing result in a fruity and round wine.

LOCATION

The vineyards are located north of Poitiers, in the plain of Neuville.

TERROIR

On a terroir dating from the Jurassic period, the relief is not very marked but the plots are located on small hills where the soil is composed of limestone called "Groies or Casse".

WINEMAKING

Traditional fermentation in stainless steel vats with temperature control and daily pumping over. After fermentation, the wine is matured and kept in vats before the final stage of bottling.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (14-16°C).

VISUAL APPEARANCE

Shiny ruby colour.

AT NOSE

On the nose, aromas of black fruits (cherry and blackcurrant), a hint of spice and toast.

ON THE PALATE

Fresh, fruity and supple on the palate with a nice aromatic persistence on fruity notes.

FOOD PAIRINGS

It will accompany cold meats (country ham, rillaud), white meats (roast or simmered chicken), the typical stuffed poitevin (kale stuffed with vegetables, eggs and bacon).

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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