

Terroirs et Lieux-Dits de Loire, Array, Rouge, 2016



LOCATION : A lieu-dit, or named place, encompasses a group of small plots of vines. It comprises a unique terroir defined by its territorial, cadastral and historic unity. The alchemy between the soil, topography, climate, and grape variety results in appellation contrôlée wines with a unique profile and outstanding quality. Respect for the terroir combined with the expertise of winegrowers who love what they do produces superb wines.

WINEMAKING : The grapes are destemmed and put into a pneumatic winepress. Cold settling of the must for 24 hours. Cold fermentation (17-19°C). After bottling, the wine is stored in our 25-metre-deep cellars where it ages away from light and variations in temperature.

AGEING : Aged on the lees for 7 months with regular bâtonnage (stirring) that keeps them in suspension while adding roundness and volume.

VARIETALS : Cabernet franc 100%

SERVING : Serve well-chilled (10-12°C).

FOOD PAIRINGS : This wine goes perfectly with monkfish on a bed of leeks, as well as Asian cuisine, salads, and fresh goat's cheese. It is quite nice as an aperitif too.