



Orléans-Cléry Rouge "Ecusson"

AOP Orléans, Vallée de la Loire et Centre, France

LOCATION

Situated north of the Loire, between Beauce and Sologne, the "Orléans-Cléry" appellation covers approximately 30 hectares and is made from the Cabernet Franc grape variety alone.

TERROIR

Vines of around thirty years old on a terroir of siliceous gravel with high reflectance ensure that the grapes reach optimal ripeness. A deliciously fruity wine, full of character.

WINEMAKING

Cold pre-fermentation maceration to ensure aromatic extraction of the grapes, followed by traditional fermentation. Maceration for a fortnight with gentle extraction, allowing the polyphenolic potential of the grapes to be extracted.

AGEING

Aged in our cellars before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Served at room temperature (16°C).

VISUAL APPEARANCE

Purple colour of beautiful intensity.

AT NOSE

Intense nose of red fruits (bud and blackcurrant liqueur) and spicy notes (mint).

ON THE PALATE

The palate is characterised by a beautiful structure, all in roundness, with coated tannins. Warm finish with hints of liquorice.

FOOD PAIRINGS

This wine will accompany red meats (duck breast with peaches), small game (pheasant), mature cheeses, roast poultry.

