



## Orléans Rouge "Ecusson"

AOP Orléans, Vallée de la Loire et Centre, France

### PRESENTATION

This cuvée is made from a surprising blend of Pinot meunier, the emblematic grape variety of the Orléans appellation, and Pinot noir.

### LOCATION

Situated north of the Loire, between Beauce and Sologne, the "Orléans" appellation area covers approximately 80 hectares.

### TERROIR

The vines thrive on a silica-gravel type soil ensuring a fruity, supple and beautifully mature wine.

### WINEMAKING

Cold pre-fermentation maceration to ensure aromatic extraction of the grapes, followed by traditional fermentation. Short maceration with gentle extraction to preserve the fruitiness and lightness of our wines.

### AGEING

Aged in the cellar before bottling.

### VARIETALS

Pinot meunier 80%, Pinot Noir 20%

### SERVING

Served at room temperature (14-16°C).

### VISUAL APPEARANCE

Bright ruby red colour.

### AT NOSE

The delicate nose reveals notes of cooked fruits (prune) on a background of spices.

### ON THE PALATE

The attack is supple. The palate is supple and light, balanced by fine tannins. Warm finish with cooked fruit aromas.

### FOOD PAIRINGS

This wine will accompany cold meats, poultry (roast chicken), spicy grills, fish, game birds (partridge with red fruits), fresh cheeses.

