



## 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.

