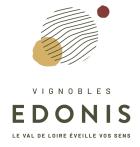
## **Orléans-Cléry Rouge** "Ecusson"





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 poly-phenolic potential of the grapes to be extracted.

AGEING: Aged in our cellars before bottling.

**VARIETALS:** Cabernet franc 100%

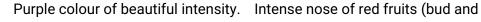
**SERVING:** Served at room temperature (16°C).

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









blackcurrant liqueur) and spicy notes (mint).



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