CRÉATIVITÉ X INATTENDU

Red – Vin de France Sparkling

Château de Minière

Beware, experience!

A dry, effervescent red wine with supple tannins and a dominant fruitiness. Minière proves once again that, in its approach, mastery can also leave room for the unexpected.

Origin:

Vin de France Mousseux
Cabernet Franc 100%

Sparkling red wine
Dosage : Brut
Vintage: No vintage

Composition:

TERROIR: "Les Champs de Minière" plots, vines between 40 to 50 years old dedicated exclusively to the Château's sparkling wines. Sandy-silt soil, south/southwest exposure.

VINEYARDS: Single Guyot pruning, severe disbudding, manual leaf-thinning and green harvesting depending on the vintage. Plots are totally grassed to encourage biological activity, protect the soil from erosion.

HARVESTING: Hand harvesting, sorting on stumps.

VINIFICATION:

- Gravity-filled vats.
- Carbonic maceration / pre-fermentation cold maceration.
- Fermentation in cold-blocked stainless steel tanks.
- Foaming with natural grape juice.
- Aged on laths for 3 years, disgorged and brut dosage.

Tasting notes:

Deep purple color with ruby highlights. The nose offers a cocktail of fresh red fruit. The palate, with its blueberry flavors full-bodied and structured, surprisingly light and elegant.

WINE AND FOOD PAIRINGS:
A festive wine for aperitifs, and chocolate or red fruit desserts.

SERVING:
Serve at 8°-10°C.

Alcohol : 13 % vol
Capacity : 75 cl
Aging potential : 8 years