Ceci n'est pas un
Paradoxe Rouge

ORGANIC DEALCOHOLIZED RED WINE

—Château de—
Minière

Dry organic dealcoholized red wine from our vineyards in the Loire Valley. Refined and fruity, it is an elegant match for meat dishes and seasonal cuisine.

Origin:

Product of France

100% Cabernet Franc

Dealcoholized red wine, organic and dry



Technical Details:

Terroir: young vines, 30-40 years old, on Loire Valley soils (sand + sandy clay).

Vineyard: organic farming.
Single Guyot pruning, severe disbudding, manual leaf removal and green harvesting depending on the vintage. Grass cover in every other row. Green manure to promote soil life and prevent erosion.

Harvest: grapes are picked after close monitoring of ripeness. Bunches are sorted on the vine, then brought to the winery.

Winemaking & Dealcoholization:

- Cold pre-fermentation maceration (6-7 °C) for 2 days
- Alcoholic fermentation initiated in stainless steel tanks
- Vacuum dealcoholization at low temperature

Tasting Notes:

Very pale raspberry color. Indulgent nose with notes of small red berries and gentle spices. The palate is fresh, refined and balanced.

FOOD PAIRING:

Pairs with roast pork tenderloin, duck breast with cherries, chicken with morels or beef tartare.

SERVING:

Serve at 16 °C

Dealcoholized wine with a story tastes better. From Loire With Love.

Kathleen Van den Berghe, Master of Wine

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Alcohol: 0.27% vol
Volume: 75 cl
Sugar: 0.8 g / 100 ml
Contains sulfites