



Cuvee l'Ancestrale

This cuvee has the distinction of being developed only with noble vintages.

Vines 70 years old

Varietal wine : Cabernet franc

Terroir : Ancient alluvial deposits of the Loire

Vinification : The elaboration of this vintage is done in an ancestral way with a slow winemaking, in oak barrels and without input during 14 to 16 months of breeding.

Tasting notes : This nectar needs to be ventilated, see decanted several hours before its tasting, and you can then discover and appreciate its nose of ripe cherries, its fleshy mouth with an intense length of silky tannins. His aging in oak barrel brings a woody touch especially felt during of his first years of care.

Food pairings : wildfowl stew for example and cheese of character.

Maturation : Eight to ten years.

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