

DEPUIS 1965

# L'ESPRIT DES DAMES Touraine Chenonceaux Rouge



**Region :** AOP Touraine – Loire Valley

**Grape Varieties :** 65 % Malbec 35 % Cabernet franc



Flint-clay-stones

Vineyard : Parcels on the bank of Cher Valley classified Chenonceaux Sustainable culture



## **Yield :** 50 hl/ha

Soil :



## Vinification :

Blending of the grapes in stainless steel tank for maceration during 8 days Alcoholic fermentation at 25°C with micro-oxygenation Pneumatic press Malolactic fermentation at 22°C

#### **Ageing :** On fine lees



#### **Tasting Note :**

Malbec and Cabernet Franc are associated for the best in this dark wine with amethyst reflections, bursting with ripe red fruits scents. Aromas that flourish with intensity in a rich, smooth, full-bodied and very long mouth with tannins well present but silky.





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