



Franc de Bel



PRESENTATION

- Appellation: Vin de France (from Bordeaux Supérieur vines)
- Grapes varieties: 100% Cabernet Franc
- Acreage: 50 acres
- Soil: Clay-silty with undergrounds of Graves



PROCESS

- Harvesting mode: mechanical
- Vinification: In oak barrels of 500 liters open on the bottom.
- Ageing: In French oak barrels.



COMMENTS

- Tasting: precise floral notes, toasted, smoked and gentle spicy notes, griid, liquorice and black fruits. Note of Mukhwas in final. Mouth full and generous
- Service temperature: 15 to 18°C
- Ageing potential: up to 5 years.
- Notes/Press



Distinction remarquable wine,
Wine tasting Autrement Vin
2012



RVF Guide of the best French wines 2014:
« With tender flavours of menthol, white
pepper and crispy red fruits, this cuvée is
delicious and very juicy »

