



CHAMONIX

FRANSCHHOEK VALLÉE DES VIGNERONS



Cabernet Franc 2013

GRAPES: Cabernet Franc 100%

Hand-picked in March 2013.

VINEYARDS: Grapes are selected from two plots with soils of calcareous clay and loam, at an altitude of 350 to 400 metres above sea level.

The vines, of an average age of 14 years, are planted at a density of 4500-5000 vines per hectare and trained in the Cordon method.

VINIFICATION AND AGING: The grapes are berry selected on sorting tables before whole berries are fermented in stainless steel and concrete tanks at 28°C for 3 weeks on the skins.

After malolactic fermentation the wine of about 14% alcohol matures for 18 months in 225 liter small French oak barrels and 2500 liter oak vats.

The wine receives a light filtration prior to bottling.

STYLE AND MATURITY: On release, the Cabernet Franc shows a deep ruby mulberry colour and intense bouquet with scents reminiscent of bell pepper, red berries, spice and cigar box. A wine of ample structure fills the mouth with concentrated fruit and berry sensations.