



# CABERNET FRANC 2017

Grape Variety: 100% Cabernet Franc

## **Tasting Notes:**

This wine has soft fresh nose dominated by red fruit and hints of caramel. It is discrete and silky with a crisp mouth feel with a hint of toasted chestnut from the barrel ageing and intense finish.

## Sourcing and Vineyards:

The vineyards have been planted in two parcels, the first in 2009 and the second in 2012. Both parcels are at an altitude of 900 m from the Mediterranean in the village of Aoura. The vines are controlled to carry up to 8 grape clusters only.

## Winemaking:

The grapes are carefully handpicked harvested at the beginning of September then de-stemmed and fermented at low temperatures in stainless steel tanks until initial fermentation is complete. The wine is then aged in 30% new oak barrels for 12 months.

## Technical Data:

Total Alcoholic Strength: 13.5% Barrel Ageing: 12 months in 30% new oak, mainly American oak barrels and a few French oak barrels.