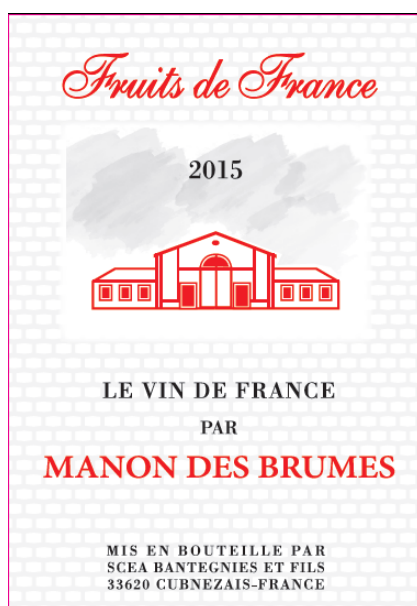


# “Fruits de France”

## CHÂTEAU MANON DES BRUMES

### RED

Vin de France - Wine of France



**Vineyard** : 40 % Merlot – 30 % Cab. Franc - 30 % Cabernet Sauvignon.

**Average yield** : 60 hl/ha.

**Vineyard's training** : Manual crop thinning in August followed by leaf-stripping.

**Harvesting** : Manual harvest.

**Vinification** : Total de-stemming, vinification and maceration between 15 and 20 days at a low temperature controlled to keep the fruitiness. Running off the skins, pressing and selection of wines. Malolactic fermentation in vat.

**Ageing** : Ageing and racking in vat during 11 months, fining, filtering and bottling by ourselves.

#### **Tasting notes** :

Purple colour, fresh red fruits nose, fruity aromas on the palate, supple and smooth, medium bodied which make it easy and enjoyable to drink.

