

*Our know-how for seven generations*



## La Fosse Poudrée 2019

**AOP TOURAINE**

**REGION**

Loire Valley Wine

**GRAPE-VARIETY**

Malbec or Côt 100 %

**TERROIR**

The soils are composed of sand and clay and with a temperate climate

**VINEYARD**

0.30 hectares and the density is of 6000 vine stocks/hectares. The parcel is 40 years old. Great maturity Harvest.

**YIELD**

55 Hl /hectares

**VINIFICATION**

Pneumatic pressuring. In vat thermo-regulated. short extraction to keep a maximum fruity aromas.

**TASTING NOTES**

blackcurrant pronounced notes and a nice structure in the mouth

**TO KEEP**

15 years

**WINE AND FOOD PAIRING**

Red meats and cheeses. 18°C - 20°C. Decant 1 to 2 hours before the serving.

