

MONPLAISIR

FAMILLE  FOURNIÉ



LES CADETTES 2022

Appellation : Vin de France

Cépage(s) : 100% Syrah

Terroir : The vineyards are located on the southfacing 3rd level terraces of the Cahors region.

Vinification : Harvest sorted by hand, full destemming and crushing. Fermentation at 25-27°C max, one pigeage per day the first days and one "light" pumping over per day
Maceration for 7 days without sulphites added.

Elevage : Aged for 12 months in old oak barrels without sulphites added. Estate bottled (with 1gr SO₂). Storage in temperature controlled cellars.

Dégustation : You won't be able to resist this beauty from south-western France ! It's a real charmer, a coulis of red fruits and pepper, with juice, crunch, and a few tannins to give it a serious air. When in truth, it's all smiles, sunshine and softness. A safe bet for welcoming friends...

