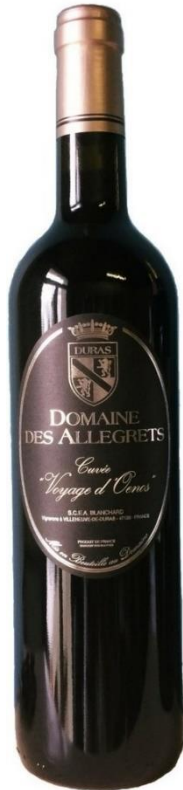


Domaine des Allégrets

The wine for nature

Red wine « Voyage d'Oenos », 2012



Grape: 50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon

Soil: Clay-limestone

Age of plots: 45 years

Average yield: 40 hectolitres/ hectare

Reserve: 20 000 bottles

Alcohol level: 14% vol.

Production: aged for 14 months in fresh oak barrels of 500 litres

Price: 10,00€ TTC

Wine pairings: red meat

Award: 2 stars in the « Guide Hachette des vins 2015 »

History: this cuvee after a stay of 14 months in oak barrels, displays a nice ruby colour with intense reflexion and a nose of stewed blackcurrant, with pleasant vanilla notes. Inception in supple, round and fleshy. The tannin structure, again still market by wood, just need to melt with the time.

Family Blanchard – Independent wine-grower
Domaine des Allégrets – 47 120 Villeneuve de Duras – France
Tél/fax 05 53 94 74 56 – 06 87 11 50 20
contact@allegrets.com