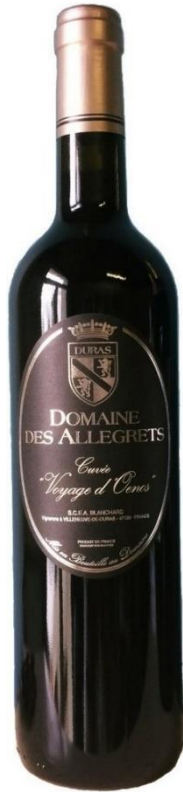


# Domaine des Allégrets

*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.

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