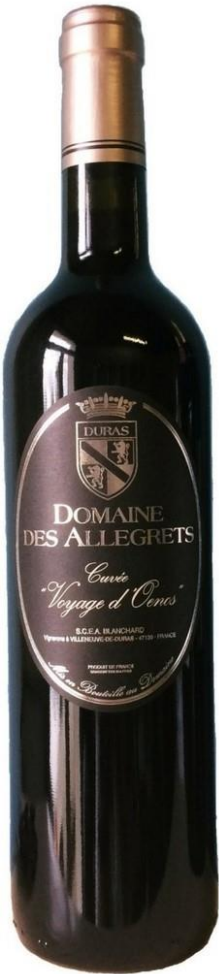


Domaine des Allégrets

The wine for nature



Red « Cuvee Voyage d'Oenos »

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

Soil: Argile-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 L

Wine pairings: red meat

History: this cuvee after a stay of 14 months in oak barrels, displays a nice ruby colour with intense reflexions and nose of stewed blackcurrant, with pleasant vanilla notes. Inception is supple, round and fleshy. The tannin structure, again still marked 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