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## CLOS MOLETON ST-CRY SAUMUR CHAMPIGNY

**100% Cabernet Franc**



**Production area:** St-Just sur Dive - Loire

**Terrain:** limo e argilla su sostrato roccioso

**Harvest:** manual

**Vinification:** Total destemming of the clusters, fermentation with indigenous yeasts in steel or concrete tanks with eventual punching down

**Refinement:** 18 to 24 months in barrels (30% new and 70% used for 1 to 2 years), racking and resting in stainless steel tanks for 8 months

**Color:** garnet red

**Fragrance:** complex and delicate aromas of licorice and blackberries

**Flavor:** elegant with velvety tannins

**Alcoholic Grade:** 12.5% vol



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