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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


