

F Red

L'ARJOLLE

CABERNET FRANC

To explore the thousands facets of Cabernet-Franc !

CÔTES DE THONGUE

A refined and modern wine, crafted from the oldest vines of Cabernet Franc.

Colour : Red

Alcohol content : 14%

Harvest : Harvested at the end of August - beginning of September

Vinification : Alcoholic fermentation in inox vats at controlled temperatures.

Aging : Aged in the inox vats for six months.

Wine tasting : A Sauvignon Blanc dressed in a white gold colour. Its nose is intensive with notes of white flowers and minerals. The palate starts with the sensation of freshness and evolves into the surprising roundness. A fusion between the Atlantic and Mediterranean wines.

Wine pairings : Aperitif, seafood platter, mediterranean fish, Asian cuisine

Fumé Rouge
CABERNET FRANC
L'ARJOLLE

SUSTAINABLE
TERRA
VITIS
VITICULTURE

CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES