



# CUVEE TERRES CHAUDES 2009

## LOCATION

On the slope of Poyeux and part of the Chaintre.

## VINE

Cabernet Franc

## REGION

Chalky subsoil called tuff alliance dominated sandy clayey limestone.

Average age of vines 35 to 45 years.

Yield 35 hl / ha for this wine, which are regulated 10 days before ripening depending on the strength of the year.

## VINIFICATION

Harvested by hand in small boxes and sorting table before tanks. Fermentation in cement vats for at a temperature of 15-22 degrees, preceded by a maceration of 2 to 5 days time, the yeast begins to work. Treading is done for 3 days at the beginning of fermentation.

Maceration of 29 days, followed by a flock of one year on the lees in tank for wood 60hl vintage.

## DRESS

Intense ruby, it is opaque, shiny and bright Reflections between shades of violet and cherries.

## NOSE

Shy and distinguished, the first nose, suggests some wonderful promises. The second nose is about the fruit, so delicious and perfectly ripe, Cabernet, highlighted with gentle wood. Fruits black / red [(blackcurrant, blueberry, cherry, blackberry) (raspberry, currant, cherry napoleon, strawberry); Fruit eau-de-vie (cherry) Floral (iris, violet, peony) Plant (cedar, balsam, mint); Spices (pepper, cloves, cinnamon, vanilla), Cocoa / smoke Animal (roasted meat); Licorice / zan; Sub-wood (humus, mushroom); Mineral.



## **MOUTH**

Fruity is lightly sprinkled with spices and stewed brings thickness. The acidity is welcoming, flirts with eucalyptus and bergamot. Alcohol, it is present and is the keystone, giving it strength but also flexibility. The tannins are sharp. The final is very long with notes of licorice

## **FOOD PAIRING**

Duck  
Lamb  
Venison  
Beef  
Grilled Vegetables