



CLOS CACHET
the finest French wines

MAISON ADVINAM

Allumee Red

VDP

01

Provenance:

Saint-Morillon, Bordeaux

02

Grape Variety:

Malbec, Cabernet Sauvignon & Sémillon

03

Pairing:

Patés, terrines, charcuterie boards and roasts, also barbecue sausages

04

Serving:

Temperature: 14°C



Vineyard Cultivation:

Maison Advinam is located in Saint-Morillon, in the Graves region of Bordeaux. The wines are produced in Gironde and Roussillon by Anne Buiatti, in the philosophy of natural wines. The Maison is fully certified biodynamic and organically farmed. Overall there are zero additives and no sulphur and what really sets Advinam apart is that there is no electricity being used in the winery.



Vinification:

The grapes are hand-picked, with the Malbec and Sémillon pressed under foot and fermented in must. A touch of Cabernet Sauvignon is then added for the soul. Native fermentation in 300L barrels and 750L amphorae. Then final six months of aging in 750L amphora. Completed bottling without fining nor filtration and without added So2.



Tasting Notes:

The wine is an explosion of fresh, wild red berries, sap, grilled leaves, rosemary, and orange peel with subtle notes of honey. The palate is lively, great acid with beautiful red fruits melting on the palate. The finish is clean, very pure and highly refreshing. Drink now.



Soil Type:

Clay and silex.



Method:

Organic and Biodynamic (certified)

Clos Cachet

Unit 6/18 George Street, Sandringham VIC 3191
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

