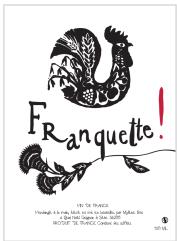
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CUVÉE Franquette

MILLÉSIME 2022

APPELLATION Vin de France

COLOUR Red

A Mediterranean Syrah that expresses itself on the fruit.

HISTORY A la Bonne Franquette! This means: in all simplicity.

In the middle of the 17th century, people used to say "à la franquette", initially to say: "in all frankness", "Franquette" is a word derived from "Franc", which is perfectly adapted to this very

frank vintage, which expresses all the fruit of the Syrah grape.

GRAPE VARIETIES 100% Syrah

TERROIR Lacustrine limestone/clay limestone.

CLIMATE Mediterranean, hot and dry. North-western exposure.

VINIFICATION Hand-picked in small 12 kg crates.

Vinified in whole bunches at low temperature for 3 weeks. Gentle pressing in the vertical press, end of the alcoholic fermentation in liquid phase always at controlled temperature.

Press and free run juices are assembled.

AGEING In stainless steel vats for 3/4 months, lightly racked then bottled.

TASTING A simple and frank expression of a 100% Syrah cuvée vinified in whole bunches. This

maceration gives it very fruity aromas, a slightly mentholated freshness, a sweet flavour with

smoky notes and a length that reveals the taste of the wood of the vine.

GASTRONOMY Meurette eggs; Fresh pea and mint soup; Grilled vegetables; Fried chicken; Chocolate soufflet;

Gingerbread;

SERVICE 13 - 14 °C

POTENTIAL 3 to 5 years.

CERTIFICATION AB Organic Agriculture

ALCOOL 12 %VOL.

FILTRATION Unfiltered