

RADICALEMANT ROUGE- LES VIGNES DU FRESCHE

Loire Valley



APPELLATION: IGP Val de Loire

BLEND: Cabernet Franc, Cabernet Sauvignon, Gamay and Grolleau Noir

WINEMAKER: Alain Boré

VINEYARD: _____

The Boré family own 27 hectares of vines across the La Pommeraye commune, all situated on a plateau south of the river Loire. The vineyards sit around 90 metres above sea level, planted on sandy clay soils with outcrops of black slate.

VITICULTURE: _____

Viticulture is certified organic.

WINEMAKING: _____

Grapes are hand-harvested, beginning with the Gamay at the beginning of September, Grolleau mid-September and the Cabernets at the end of September. All of the Gamay is whole-bunch fermented with carbonic maceration, as is a small portion of the Cabernet Franc and Grolleau. Fermentation is in stainless steel with wild yeasts, before blending and lightly filtering before bottling. Bottled with just 2g/hl of sulphur.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A burst of crunchy blackcurrant, black cherry and wild strawberry fruit with some white pepper and herbaceous notes. Drink lightly chilled with BBQ food.