PASCAL AVRIL
VIGNERON

Clos de la Bouvellerie | 2017

In the vine :

Soil : limestone-clay soil.

Localisation : on the plateau near the Château de Marçay.

Grape variety : Cabernet franc 100%.

Age of vines : 47 years old.

In the cellar :

Winemaking method : Fermentation in concrete tanks with light pumping over twice a day for 2 weeks then once a day for one more week.

Wine maturation : 12 months in concrete tanks at 13°C then bottled and storaged in tuffeau cave for 1 year at least.

Suggestion :

Color : Intense blackberry red.

Nose : Nice, mature nose of cocoa, undergrowth flavours.

Mouth : Great structure with aromas of blackberry, ripe blueberry followed by roasted peppers flavours. The silky & grained tannins at the same time offers the elegance and the personality of this wine.

Suggestion : Decant the wine, or open the bottle 2/3 hours before serving, at 16°C.

Aging potential : 5 years and more

EARL Domaine de Touraine | Pascal Avril | 5 Touraine 37500 LIGRE (FRANCE)
Tél. : 0033 (0)2 47 93 46 92 | E-mail : contact@domaine-de-touraine.fr | www.domaine-de-touraine.fr