



Fronton AOC Château 'Saint Louis' BIB 5L



Certified organic wine, FR-BIO-01.



The vineyard:

Size: 35 hectares. (Of which vines: 17 hectares)

Vine age: 35 years, on average.

Grape varieties: 70% Négrette, 25% Cabernet, 5% Gamay.

The soil:

Boulbène and sandy silt on the surface and clay-limestone beneath.

Wine making:

Classic, long maceration, racked 2 or 3 times. The grape varieties are separated during wine making, with selected yeast and temperature regulation. Minimal sulphites added so that the final residual dose remains less than 70ppm. No other allergens, or finings added.

Maturation takes place for 20% in oak barrels and then 80% in vats for 12 months.

Tasting notes:

Appearance: Dark, Morello cherry red colour

Bouquet: A mature bouquet, with violets, woody spices and black fruits.

Taste: Fleshy, with structure and spicy tannins.

Serving temperature and food pairings:

Serve between 16°C and 18°C max.

Serving suggestions: Grilled meats or meats with sauces, regional dishes from the South-West, game birds and cheese.

When to drink:

After opening, this wine will retain all its qualities for 6 weeks.

