



“LES CERISIERS”

CHÂTEAU DE FRANCS

AOC FRANCS - CÔTES DE BORDEAUX

BLEND

90 % Merlot et 10 % Cabernet Sauvignon.

VINEYARD

- Pruning.
- Debudding.
- Leaf thinning.
- Green harvest.
- Berry sorting.

WINE-MAKING

Stainless steel tanks with thermo-regulation. On arriving into the cellar, the grapes have been destemmed, sorted and crushed. After alcoholic fermentation was engaged and for its duration, we have used repeated: pump over, push down and delestage. The process has been custom tailored to optimize the wine accordingly to fruit characteristics and vintage.

AGEING

12 to 14 month: 1/3 new barrels, 2/3 one year barrels.

TASTING

- Color : Nice dark purple red color.
- Nose : Red fruits, complex, woody notes.
- Mouth : Well structured, young and firm tannin with juicy fruit. Long fresh finish.

KEEPING

5 to 15 years.