

CUVÉE LE SOLEILLER red



ORIGINS & TERROIRS

Carignan, Grenache, Merlot
Appellation: Vin de France
Label: Organic wine – Certified by Ecocert
Average yield: 70 hl/ ha

In the heart of the southern vineyards, the grapes benefit from sunshine which favors their maturity. The soil is varied: In the north clay-loam, in the south clay-sandy with the presence of rolled pebbles of various kinds.



VINIFICATION & AGEING

Night harvest of grapes. Erafage, crushing, fermentation in stainless steel tanks with temperature control (20-25°C), soft windings and shedding. Short vatting. No fining.



TASTING NOTES



16-18°C

SPICY & CONCENTRED

 Intense purple red with garnet reflections

 Powerful, complex, with notes of black cherries, leather, and undergrowth

 Intense, fine structure, supple



FOOD & WINE PAIRING

Stir-Fry turkey with braised cabbage.
Vegan touch: Grilled eggplant Mediterranean style.

Bottle 75cl: Bordelaise Type - Item Code: 105
Case: 6 bottles
Pallet: 750 bottles: 5 ranks x 25 boxes
EAN Bottle: 3380330001227
EAN Case: 3380330003603
Exists in: 25cl and 3l

CONTAINS SULPHITES



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