



Terre de Vignerons

VIGNERONS COOPÉRATEURS RÉCOLTANTS  
DEPUIS 1935

## Ø SANS SULFITES



### COTES DE DURAS ROUGE

#### Blends

Merlot, Cabernet Franc, Cabernet Sauvignon

#### Vinification and aging

Traditional winemaking / 10 days of maceration / maturation in stainless steel vats maintaining carbonic gas at a certain level in order to avoid oxidation.

#### Agreements

Better served at 16°-18° Food Pairing : Grilled and roasted red meat. Cheese

#### Tasting

The wine has a deep and bright colour. It reveals a great nose of ripe fruits with liquorice and chocolate hints. It is full-bodied in the mouth : we could almost crunch the grape ! The wine is ample with fresh and smooth tannins.



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