

# DOMAINE de la RENAUDIE

FRANCE - Val de Loire



## Cuvée Albert DENIS - 2016 - AOP Touraine

**Grape variety :** 100% Côt (malbec)

**Description of the wine :** The oldest red grape variety of our region produced the favorite wine of our grandfather, Albert Denis, founder of the *Domaine de la Renaudie*. In his honour, we have given his name to this wine made with 100% Côt grapes, using his own technique of winemaking, that is, completely natural.

For this 2012 vintage, we have used shorter fermentation periods, which produce a highly-coloured red wine with a multitude of red and black berry aromas. The remarkable tannins within are supple and round. This wine will age for 6-8 years, acquiring aromas of Cherry over time.

**How to serve it :** At room temperature : 16 to 18°C with red meat : beef, duck or game, as well as cheese. You may keep it for 6 to 8 years.

**Vinification Methods:** Harvested at full ripeness, the grapes are destemmed, crushed and left to settle in vats. We use traditional winemaking methods without carbonic maceration and without micro-oxygenation. We carefully control the maceration temperatures and pump the juice over the skins twice a day to get a dark colored wine. When the fermentations have finished, we allow the wine to settle gently before bottling in September.

**More Informations :** Terroir: Slopes of the river river. Silica and clay with many stones. 30Hl/Ha.

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