

# MON ROUGE®

## RED WINE

THIS FRESH AND PLEASANT RED IS A BLEND OF NATIVE VARIETIES, DEDICATED TO THOSE WHO LOVE SIMPLICITY AND SEEK AN EASY-DRINKING WINE.



### GRAPE VARIETY:

Blend of native black grape varieties: Cornalin, Fumin, Vuillermin, Gamay, Petit Rouge.



### VINEYARD:

Vineyards located in Aymavilles, St. Pierre, Gressan and St. Christophe. Area about 1.5 ha, Guyot system; planting of 7,500 feet per hectare, cordon and retouching rows. Yield 8,000 kg/ha.



### SOIL AND CLIMATE:

Altitude 500/800 mt a.s.l. Morainic, loose, sandy soil presenting various slopes, exposures and bedding. Alpine climate with short, cool, breezy summers and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, mid-October. 10,000 bottles.

**FIRST VINTAGE:** 1995



### VINIFICATION AND AGEING:

Chilled grape destemming, 7-day fermentation in stainless steel at controlled temperature (26°C), with daily punching down. Aged in stainless steel tanks for 6 months.



### TASTING NOTES:

Ruby red. The nose has aromas of red fruits and underbrush (cherry, strawberry, blackberry) accompanied by floral notes. Delicate and light in the mouth, with good acidity and subtle tannins.



### PAIRINGS:

Cold cuts and cured meats, pasta with meat sauce, soups, medium-aged cheeses, red meats.



### RECOMMENDED SERVICE AND GLASS:

15° - 17°C | Small Ballon

### ANALYTICAL DATA:

Alcohol 13 % vol., Total acidity 5 g/l, pH 3.4