

Grape variety :

# MALBEC

Red Wine

## TOURAINNE

APPELLATION TOURAINNE CONTRÔLÉE

VIGNOBLES

# VIOLINE DU ROY

## Loire Valley

**Degree of alcohol :** 13%

**Terroir :** Siliceous-clayey soil on the southern slopes of the Cher Valley

**Yield :** 50 hl/ hectare

**Viticulture :** Short pruning and Guyot pruning ; Grass cover ; Checked vigour ; Harvested at optimal maturity

**Wine making :** Complete fermentation on marc between 20 and 30 days ; Temperature of fermentation : 25 °C ; Controlled oxygenation for a gentle extraction of the tannins

**Annual production :** 20,000 Bottles

**Keeping :** 8 to 10 years

**Tasting :** This wine, with its lovely deep purple colour, emanates aromas of red and black fruits. It can be drunk young, but don't hesitate to keep it for up to 8 to 10 years, your patience will be rewarded !

**Serving :** This well-balanced and aromatic Malbec is excellent with white and red meats, with dishes in a sauce, cheeses, and chocolate !

**Temperature for serving :** Between 16° and 18 °C

WINES AND DRINKS ALONG THE RIVER LOIRE

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