

# FRUISSANCE

2020



## La Cuvée

The Fruissance cuvée is a red wine from the Bergerac appellation. The grape varieties are found on the hillside of the estate. It is a very fruity wine elaborated to be consumed young. We find aromas of fresh fruits such as blackcurrant or raspberry.

Grape Varieties : 90% Merlot, 10% Malbec.

## The Estate

Château les Hauts de Caillevel

Commune: Pomport 24240

Surface exploited: 2,5 ha

Soil type: Clayey on karstic limestone.

Exposition: south facing

## At the winery

Harvest: Mechanical harvest mid-September 2020.

Vinification :

- Pre-fermentation maceration for 5 days.
- Wine elaborated to concentrate the fruit in short vatting for 10 days.

Ageing :

- In thermo-regulated stainless steel tanks for 5 months.

Characteristics :

- 13.5 ° of alcohol.
- 0.4 g/l of residual sugar.
- 0.27 volatile acidity.
- 20mg/l of total SO<sub>2</sub> and 10 mg/l of free SO<sub>2</sub>.

## In the glass

Tasting notes

On the nose, the wine is composed of red fruit aromas. In mouth, the attack is lively and ample on notes of fruits also of red.

Wine & food pairing:

- Cold meats.
- Grilled meats and summer meals.
- Pasta as simply as it is!

Tasting advice

To be served between 16 and 17 °C

Uncork 1 hour before tasting.

Ready to drink now.

Ageing potential : 6 years

