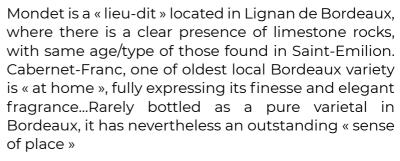
MONDET BORDEAUX

100% Cabernet Franc



Elaboration: After a precise harvest date, Cabernet Franc needs a minimum human impact: smooth maceration, and low wood impact...

Fermented in concrete tanks, it is macerated 20 days, with low extraction, then pneumatic pressed.

Ageing: 12 months, in used 400L barrels

To drink for 5 to 8 years, on delicate meat dishes or roasted vegetables

Yield: 35 hl/ha

Production: ~ 6 000 bottles

Soil: Limestone

