

La Réserve de Jean

Rounded and well-balanced



One Star in Hachette Guide of Wines 2012
Gold "Ligers", Loire Wine Fair 2015

Grape Variety: Cabernet Franc and Côt (Malbec).
Type: Red wine, cellaring potential between 5 & 8 years.

« With its black cherry scent and racy body, here is a marriage of intense and elegant savours. Delicately wooded, vanilla notes associated with a well-rounded palate contribute to making this wine a marvel of subtlety and harmony. »

Food/Wine combinations

Well-balanced, this wine works well with a variety of dishes and in particular, white or red meats.

On the technical side

Harvest	The grapes are manually harvested.
Wine-making and ageing	De-stemming takes place immediately after harvesting, followed by traditional vat fermentation at a controlled temperature for approximately three weeks. The wine then undergoes second malolactic vat fermentation. Lastly, after fining by racking and blending of both grape varieties (cabernet franc & côt), the wine is raised in French oak barrels for a duration which is variable depending on the vintage.
Soil	Clay and flint sands.

A suggestion?

The wide-ranging flavours of this wine make it the ideal companion for all types of cuisine.