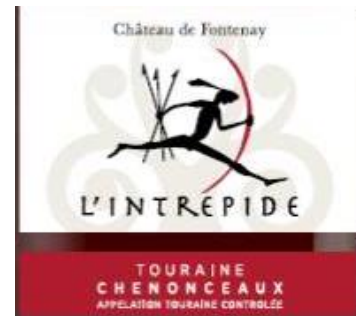


L'Intrépide

Spicy and fruity



AOC Touraine-Chenonceaux

Grape Varieties : Côt and Cabernet Franc

Red Wine, cellaring potential up to 15 years

“Touraine Chenonceaux red wines reveal subtle aromas of black fruits: morello cherries, cooked, ripe and stewed.” The soft, silky tannins ensure a beautiful stability and elegance to these wines, worthy of the great reds of the Loire Valley.

Food / Wine combinations

Time will yield suppleness and reveal this wine's aromatic complexity. To be served ideally with game but works equally well with all meats, spicy preparations and blue-veined cheeses.

On the technical side

Harvest	The harvest is manual.
Wine making and aging	De-stemming takes place immediately after harvesting, followed by traditional vat fermentation at a controlled temperature for approximately three weeks. The wine then undergoes a second malolactic vat fermentation. Lastly, after fining by racking the wine is raised in vats.
Soil	Clay and flint sands

A suggestion ?

Marvelous when accompanying game, cold meats, saucy dishes, pan-fried mushrooms.