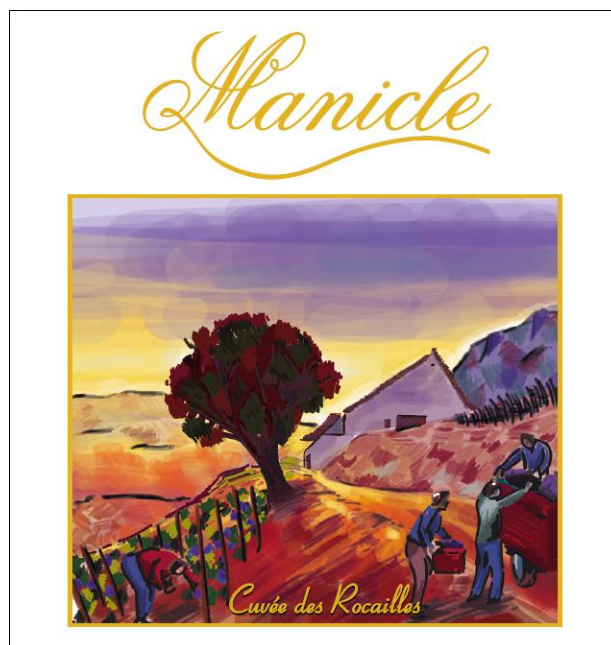


CRU MANICLE ROUGE "Cuvée des Rocailles" 75 cl  
AOC VIN DU BUGEY RED



Grape Variety: Pinot noir

Age of vines: 20 to 25 years old plots (average).

Soil: Steep slopes, south-facing exposure with an exceptional sunshine; on scree of limestone and clay « terroir ».

Pruning: Simple Guyot

Winemaking: Small yields (35/40 hl/ha). Grapes are hand-harvested, and then all are destalked and crushed. A long maceration of 2 weeks is made in order to extract body and aromas with 1 punching down and 2 pumping over every day. After malolactic fermentation in oak barrel, the wine is aged 8 months on its lees. Bottling during winter.

Appearance: Clear, bright garnet colour with purple tints.

Nose: Intense aromas of blackcurrant, raspberry, cocoa and vanilla.

Palate: Well-balanced, full-bodied with intense red fruits flavours. Very charming when young, it will develop softness with age, with ripe red fruits, morello cherry and ginger bread flavours.

Wine and food matching: Red Cru Manicle will perfectly pair with red meat (rib beef), game and cheeses.

Service T°C: 14-16°C