



2016 Château La Favière Rouge

Harvest Dates: October 2nd - 12th, 2018 | **Alcohol label %:** 14.0 | **pH:** 3.72 |
Acidity (TA): 2.84 | **Residual Sugar (g/L):** 0.3 | **Serving Temperature (°C):** 20.0

Growing Conditions

Beautiful, easy vintage. Perfect weather condition all over the season.

Harvest

Harvesting at the perfect, full maturity in excellent weather conditions

Winemaking

Selective vinification: maceration and 72 hours cold pre-fermentation, long vatting period (more than 3 weeks) alternating cement and wooden vats. The malo-lactique fermentation is operated partly directly in barrels.

Aging

Twelve months with oak.

Bottling

At the property, in November 2018

Appearance

An intense red color

Nose

An elegant nose of ripe fruits and delicate spices notes.

Palate

Rich and generous, it develops into a complex mouth with roundness and character. A very structured wine with suave tannins and a long-lasting and pleasant finish.

Food Pairing

THIS WINE IS A PERFECT ACCOMPANIMENT TO
T-Bone beef with potatoes from Noirmoutier
Braised beef and vegetables
French trimmed rack of Lamb
Peppered duck with vanilla mash, pea and wild mushroom ragout.

