



# 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.