



2019 Château La Favière Rouge



Harvest Dates: September 29th - October 3rd, 2019 | **Alcohol label %:** 14.0 | **pH:** 3.76 | **Acidity (TA):** 0.54 | **Residual Sugar (g/L):** 0.2 | **Serving Temperature (°C):** 20.0

Growing Conditions

Early spring with a light frost end of April. Rains in May and June caused a quite strong attack of mildiou. Quite hot summer with the normal quantity of rains.

Harvest

Harvest at perfect maturity and excellent weather conditions in the end of September - beginning of October. Very promising vintage in terms of quality.

Winemaking

maceration and 72 hours cold pre-fermentation, long vatting period (more than 3 weeks) alternating cement and wooden vats.

Aging

18 months with oak

Bottling

At the Château, in June 2021

Appearance

An very 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

T-Bone beef with potatoes from Noirmoutier

Braised beef and vegetables

French trimmed rack of Lamb

Peppered duck with vanilla mash, pea and wild mushroomragout.