



2018 Château La Favière Rouge

Harvest Dates: September 30th - October 4th, 2018 | **Alcohol label %:** 14.0 | **pH:** 3.85 | **Acidity (TA):** 3.09 | **Residual Sugar (g/L):** 0.2 | **Serving Temperature (°C):** 20.0

Growing Conditions

Partial loss of the crop due to the attack of mildew in the end of May. Hot summer, low rains - lack of water.

Harvest

Harvesting in perfect conditions and in full maturity

Winemaking

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

Aging

Twelve months with oak.

Bottling

At the property, in May-June 2020

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

