

Hervé Villemade

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Cuvée " LES ARDILLES"

"AOC Cheverny Rouge"

2012



Age of vine :

Vigne de 17 à 35 ans

Soils :

Clays with flints

Grapes :

Pinot noir 85 % - Gamay 15 %

Harvest :

Hand picked, in cases

Yield :

15 hl/ha

Vinification :

Non chaptalized - Macération 20 days - Aged in barrils and demi-muids -
Embottled in november 2013.

Certification :

Bio



Also exists in Magnums

DEGUSTATION :

From a parcel with a more fat land, the blend of pinot noir (85 %) and gamay (15 %), aged in barrels with moderated punchings, give a very expressive red. The ripe fruit, almost candied (note of fruits puree, sometimes an orange touch), associated to flowers and spices (liquorice) flavours. The material is both tightened, fine and melted, and the minerality express through a salted touch. The marriage of gluttony and complexity signs the terroir of Cheverny the best of himself.