



Château de la Viaudière

Vallée de la Loire

ANJOU ROUGE TUILÉ

JARDIN D'ÉTÉ



This particular wine, almost made of Cabernet Sauvignon, is rare in the region and gives the wine a very personal character. This vintage honoured us with the delicate flavours of red fruits, soft and attractive tannins. The wine macerated for around 12 days in stainless steel vats at a temperature between 28 to 30° C to highlight its fruitiness. You will detect flavours of redcurrant, raspberry, leather, cloves and violets in the aftertaste.

"The "Tuilé", a wine technic passed on from my grandfather, expresses of the richness and originality of our terroir, and is the stars number one of my vineyard."



Bio Conversion 2nd year

*Pierre_Antoine Giovannoni
Winemaker*

Yield 50 Hl/ha

Variety: Cabernet Sauvignon +90% and Cabernet Franc

Maceration 12 days /Temperature controlled/ Pneumatic pressing

Alc. by Vol. 12%

Aver. laying down 7 Years. Full balance towards 2nd to 3rd year

Serving Temperature: 62.6° F

AB Wines USA, Port Washington N.Y.

www.arnaudbotela.com