



LE ROUGE 2022

VIN DE FRANCE



Vineyards: Plots of land on clay limestone slopes, managed in organic farming since 2012.

Average age of vines: 15 years old.



Grapes: **70% Cabernet Franc, 30% Merlot**

Harvest: By hand, the 21st September.



Vinification method: 2/3 Cabernet Franc in carbonic maceration (6 days), blended with 1/3 Merlot (100% destemmed). Fermentation in juice (cold).



Ageing: Ageing on lees in stainless steel vats for 6 months. No fining.



Bottling: 6,980 bottles on the 14th April 2023.

SO₂ total : 40 mg/L Alcool : 14° pH : 3.58



"Supple and charming, the Cuvée le Rouge is ideal for aperitifs or a meal with friends."

EARL Thierry Valette

Clos Puy Arnaud, 985 route des vignes, 33350 Belvès de Castillon, France

05 57 47 90 33 - contact.cpa@orange.fr www.clospuyarnaud.com