



SEDUCTION Range *Antéa*

Created from grapes produced by organic cultivation certified ECOCERT SAS F.32600.

APPELLATION

- Touraine

COLOR

- Red wine

GRAPE VARIETIES

- 100% MALBEC (COT)

QUANTITY PRODUCED

- 8000 bouteilles.

LAND

- First slope of Toucheronde, with due south exposure.
- We have replanted recently acquired land with the venerable Malbec variety, which made its first appearance in the region in the 19th century.
Eroded siliceous soil with richly varied stone content (flint, perrons, spongstone, etc.) ensuring rapid warming of the milieu.

YIELD (hl/hectare)

- 40 Hl/Ha.

HARVESTING

- By hand, in small crates in order to keep the fruit undamaged until it reaches the vat.

VINIFICATION

- Entire clusters in the traditional manner, without pressing or stemming.
- Natural fermentation (without addition of yeast) lasts 12 days at controlled temperatures.
- The wine is matured in vats for 6 months.

CHARACTER

- Color : Black in color.
- Flavor : Intense, complex nose with notes of chocolate and spices. A surprising palate, rich in aromas of very ripe black fruits.
- Taste : Well coated tannins are much in evidence, and the palate has a long finish with light touches of sweetness.

SAMPLING

- Served between 15 and 17°C,
-"Antéa" goes best with red meats, duck, and marinated meats.

STORAGE

- 3 to 5 years.

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Vignerons

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VINS DU VAL DE LOIRE - AOC TOURAINE