

# Espérance

## Vin de France rouge

From a select parcel of Pineau d'Aunis, the end result is an elegant wine, both fruity and racy; direct and graceful as it asserts its character.



<b>Grape variety</b>	Pineau d'Aunis
<b>Vintage</b>	2018
<b>Terroir</b>	Anjou noir, Saint Aubin de Luigné,
<b>Soil</b>	Sandstone and pudding stone clay schist
<b>Age of the vines</b>	7 to 60 years
<b>Yields</b>	30 hl / ha 12,5% vol



### Winemaking

Manually harvested in 20kg bins. Natural fermentation (natural yeast) in vats. Whole bunch maceration over 15 days. 12 months aging half in barrels (600L), half in Amphora. No filtration.

### Tasting

Purple and light color, floral and peppery aromas (Szechuan pepper). A bold attack of spice evolves into floral notes. A delicate and persistent mouth. A remarkable wine full of finesse and elegance.

### To appreciate it

Served around 16°C and decanted this wine fits perfectly with spicy dishes such as red tuna & ginger tartare, caramelised filet mignon or in a Basque sauce...

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TERRE DE L'ÉLU  
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