



May I introduce our latest creation :

**Franc et Sans Soufre**



We only used Cabernet Franc for its drinkability and frankness. It is not really a coincidence that this grape variety stopped here on its journey from the Spanish Basque country to the Loire!

We made short macerations. We were looking for fruit and colour only. Please note that we didn't want any pearliness or woodiness at the end of the vinification. We wanted juice, fermented, but nothing but juice. The Franc et Sans Soufre brightens up the tables of wine lovers in search of subtle and light red wines.

Vinified and aged without sulphur with great care and attention, it expresses aromas of raspberry and violet.