



Prendre soin de ses racines

Sweetness



Freshness



Structure



Tannin



4- TRITON

"Simple and friendly"

Grape varieties : 50 % Merlot - 50 % Cabernet Sauvignon

Soil : Clay-limestone

Average yield : 80 hl/ha

Winemaking : Skin maceration - Pneumatic nitrogen pressing - Low temperature fermentation - Aged on fine lees - No sulphur added

Degree of alcohol : 13,5% vol

Residual sugar : < 0.5 g/l

Acidity : 2 g/l

Tasting notes : Red ruby - red wine

Notes of red fruits and spices

Aromatics and silky tannins

Food Pairing : *Ideal with charcuteries (cold cuts), barbecue, tapas and apéritif*