



# le déconfiné Vin de Ripaille

RED TABLE WINE - *Affordable pleasure*

**Origin** Young vines (less of 6 years) from château PENIN

**Grape varieties** Blend of Merlot 90 % Cabernet 10 %

**Production** : 20 000 bottles

#### **Winemaking**

➤ Short vatting time of 10 days in stainless steel vats.

#### **Aging**

➤ In thermo regulated stainless steel vats for 12 months.

#### **Tasting**

- **Appearance:** *Bright brilliant shades of purple*
- **Nose:** *generous and fruity*
- **Mouth:** *beautiful vitality and well-balanced tannins, round structure (without aggressiveness), respecting the fruit and overall harmony.*

#### **Food & wine pairing**

- **Ideal:** Everyday cooking
- **Harmonious:** meats, grilled meats and dry chesses
- **Surprising:** To drink cooler with tapas and summer preparations

**Service:** at 17 °C but it can be served cooler around 14 °C

**Drinking window:** Drink young to keep all the fruitiness (maximum 2 to 3 years)

**« A perfect companion for festivities »**

\* Alcohol abuse is dangerous for health

\*Blend may change according to the vintage

