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domaine le trébuchet



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RÉCOLTE 2022



# Cuvée Grès

Humble & Silky

This pure Cabernet Franc reveals a ruby red color of measured intensity, preparing the palate for a captivating sensory experience. The complex nose offers an olfactory journey with notes of black fruits, spices, mint and bramble wood. On the palate, the perfectly blended tannins and well-balanced tension create a delicate harmony, giving way to an elegant finish. Its remarkable drinkability makes it an essential choice for lovers looking for a 2.0 Bordeaux wine!

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**Appellation :** Bordeaux Vinification :

Concrete tank. Alcoholic fermentation for 15 days with alternating punching down and shedding.

**Ageing :** 6 months an egg of sandstone

**Blend :** 100% Cabernet Franc

**Soils :** Limono argilo - sablonneux

**Propriety area :** 8.5 ha

**Plot :** 1.8 ha Cabernet Franc

**Rendement :** 30 hl / ha

**Production :** 3600 bouteilles Total

**sulfur :** 26 mg/l

Certifié FR-bio-16

Product in conversion to organic farming

**Domaine le Trébuchet** | Jean-Guillaume de Giacinto

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