



CUVÉE SIGNATURE Cabernet Franc 2018

PRODUCTION

1260 bottles

GRAPE VARIETY

100% cabernet franc

DESCRIPTION

This Cabernet Franc has a deep ruby colour. The nose is characterized by aromas of raspberries, licorice, violet and a touch of pepper. It also has a little chalky side with notes of cocoa. In the mouth we discern the violet. The wood is well melted and the tannins are tight. It is a well-balanced wine, aged in French barrels for 12 months.

12,8% alc./vol. / 750 ml

SUGAR

3 g/l

SERVING TEMPERATURE

16 à 18°C

ORIGINAL VINTAGE

2017



Roast pork with red cabbage, roast chicken with root vegetables, grilled sausages with polenta and tapenade, prosciutto and fontina penne pasta as well as a plate of cold cuts and cheese.

REVIEWS

"This grape variety will fill your palate in this Quebec wine with notes of black fruit, pepper and sweet spices. The massive tannins give way to a juicy finish that makes you want to drink a second glass. Wow!"

Karyne Duplessis Piché - *Châtelaine*

Bronze medal
All Canadian Wine Championships / 2020

Bronze medal
Finger Lakes International Competition / 2020