

Vin rouge 2019 *Fraîcheur*

Sommelier Nordiq's note

This medium bodied red wine will charm your senses and reveal its subtle notes when paired with a meal. Dare to cook Italian dishes! Domaine Labranche Vin rouge *Fraîcheur* will be perfectly enhanced with a spaghetti sauce, a lasagna or a homemade pizza! For grill masters, a red wine of this quality can also pair well with the best pieces of red meat grilled on the barbecue.



Aged three months in stainless steel vats on the lees, followed by six months aging in French oak barrels



Blend of Frontenac noir & Petite perle



Ruby red colour with garnet reflection



Fruity nose dominated by black cherry, blackberry and raspberry and a scent of spice reminiscent of black pepper and cocoa



Medium bodied, dominated by black fruit, tannins and acidity are well balanced, the finish is persistent



Perfect with grilled red meats and Italian dishes



Serve between 14 and 16 °C



12 % alc./vol.



Dry < 1 g/l



Drink now or can age 3 to 5 years. Once opened, the bottle can be kept up to 5 days cool with an airtight cap



- **Primeur** -