Domaine Charpentier

Carpe Diem

Reuilly - Red 2016

Region :	Loire
Appellation :	Reuilly
Cuvée :	Carpe Diem
Color :	Red
Vintage :	2016
Grapes :	Pinot noir (100%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl

WINEMAKING

Sustainable viticulture.
Traditional hand picking.
Use of sorting tables, Temperature-controlled fermentation in stainless steel vats, Malolactic fermentation.
Ageing in demi-muid (large wooden vat) used for one previous vintage, Light filtering, Traditional corks.

TASTING

APPEARANCE : Ruby-red colour, deep, deep purple highlights.
NOSE : Elegant, fine, subtle blackcurrant aromas, subtle cherry aromas, slight fresh fruit aromas, subtle black pepper aromas.
PALATE : Elegant, generous, full-bodied, fresh fruit hints, black fruit hints, spice hints, elegant tannin, fine tannin, fresh tannin, round, light body, discreet intensity, good length.

SERVING

SERVING TEMPERATURE : Between 13° and 17°
AGING : Ageing from 2018 to 2023

FOOD MATCHES : Fish in a sauce, Grilled red meats, White meats, Poultry, Cheeses

REWARDS & RATINGS

Le guide Hachette des vins 2019 : Quoted Wine
Concours des vins des vignerons indépendants 2018 : Silver medal
Concours des grands vins de France de Mâcon 2018 : Silver medal

Powered by **Plugwine**