



TERRA CARMINA 2023

Vin de Pays des Coteaux du Cher et de l'Arnon

The Coteaux du Cher et de l'Arnon Protected Geographical Indication (PGI) represents a very small part of our estate. The vines are planted on the slopes of the Cher and its tributary, the Arnon..



Soil

Ancient sandy-gravel alluvium on lacustrine clay from the Berry region.
Our vines were planted in 1980

Grapes varieties

50 % Pinot Noir and 50 % Gamay

Area and production

The production area covers 0.65 hectares, i.e. around 5,000 bottles
(58 hl/ha)

Vinification

The grapes are destemmed and put into vats for a period of 3 to 4 weeks. Daily racking and pumping over are carried out to gently extract the aromas. Fermentation with indigenous yeasts.
Aged in stainless steel vats for 6 to 7 months before bottling.

Caractéristiques

Drink now or within 3 - 4 years.
A wine for sharing par excellence.

Tasting notes

The initial nose is slightly spicy, then opens up to hazelnut, blackcurrant leaf and violets.
Supple and fluid on the palate, easy to drink, with a well-coated finish and a return to spices and candied red fruit.