



FRANÇOIS MARTENOT

NÉGOCIANT - ELEVEUR - CÔTE D'OR - FRANCE



VIN DE FRANCE RED

This cuvée is the fruit of a careful selection of wines coming from different areas of the south of France and particularly from the Languedoc-Roussillon (Gard, Hérault), one of the sunniest region of France. These are blended to produce an excellent “Vin de France” of beautiful quality, that will be enjoyed for everyday drinking.

GRAPE VARIETY

Grenache, Cinsault, Carignan

TASTING NOTES

Garnet-red in colour, it displays aromas of blackberry and spices and a light hint of leather. This is a soft and easy drinking wine with a very fruity taste and enough character.

CONSUMPTION ADVICE

To be served at 13-14°C. It will match grilled meats and any kind of cheeses.

AGEING

To drink quickly to enjoy its fresh and fruity taste. It shouldn't be kept longer than 1-2 years.

