

Technical details  
**Les p'tits ballons rouges**  
**Cabernet Franc / Merlot 2014**  
Vin de France

**Comments:**

Les p'tits ballons rouge is a straightforward, easy to drink wine which focuses on the essentials. The fruit and delicious taste of Merlot are expressed in the nose, and round off the more structuring character of the Cabernet. The whole package is a delicious delight that combines freshness with supple tannins.

**Food pairing:**

At a pavement café or with food.

A delicate tomato tart or sardines on a bed of pesto.

Grilled meats, vegetable gratin, roast chicken, and much more.

Serving temperature: between 17°C and 19°C

Cellaring: up to four years

**Our cultural pairing:**

A film



*Le grand soir*

A French film by Benoît Delépine and Gustave Kervern.

Released on 6 June 2012

Punk, frivolous and most of all, very funny!

**GRAPE VARIETY:**

80% Cabernet Franc, 20% Merlot

**VINIFICATION:**

The grapes are harvested at perfect ripeness.

The juice and the berries macerate for 7 to 10 days so that the skins can release their colour and aromas. The alcoholic fermentation that occurs at between 20°C and 28°C accelerates this process.

Our wine is then matured in glass-lined concrete tanks.

The grapes are vinified separately and we blend them after maturation to achieve the balance we require.