

Domaine Batard Langelier



Les P'tits Ballons Rouges



Vin de France



100% Cabernet Franc

The grapes are harvested when perfectly ripe.



Granite soil



The juice and grapes macerate for 7 to 10 days, allowing the skins to develop their color and aromas. Alcoholic fermentation, which takes place between 20 and 28° C, accelerates this process.

Levures indigènes.



10-month ageing in traditional, underground, glass-enameled tanks



Les p'tits ballons rouges is an unpretentious, easy-drinking cuvée that gets straight to the point: Delicate, fruity aromas on the nose, freshness and supple tannins on the palate.



On the terrace or at the table, a perfectly ripe tomato and sardine tart on a bed of pesto. Grilled meats, vegetable gratins, roast chicken...

