



# **BOLÉRO**

Vin de France - Red

## LOCATION

Vins de France are made by blending several different grape varieties. This diversity results in wines rich in flavour and colour, reflecting the richness of the French terroir.

#### WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with around 2 weeks on skins to provide a supple wine. Ageing in stainless-steel and concrete tanks.



## **VARIETALS**

Merlot 60%. sauvignon 40%

Cabernet



### **FOOD PAIRINGS**

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



#### **TASTING**

Vivid red colour of medium depth. Supple and fruity on the palate. A pleasant, simple wine.











Producta Vignobles - 13, avenue de la Résistance, 33310 Lormont Tel. +33 5 57 81 18 18 - contact@producta.com - producta.com



