



# LA GLOIRE GÉNÉRAL

## 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%, Cabernet sauvignon 40%



#### **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.









