



CHÂTEAU D'ARLAY - MACVIN ROUGE

PRODUIT

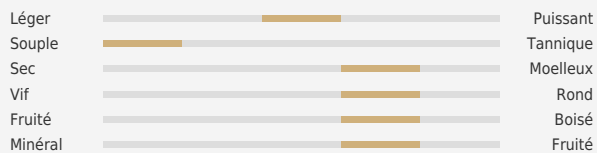
Bright ruby color, nose of wild red fruits in brandy (morello cherry, prune, etc.) and black tea, vinous and non-alcoholic on the palate, with a frank, sweet but not syrupy attack.

On the palate: red fruits (morello cherry, wild raspberry, prune), marzipan, bergamot, quince, etc.

On the finish, there are natural tannins, marked by aromas of quince paste.

This Macvin red is best served as an aperitif, of course, at room temperature and not too chilled, but it will also pair well with duck foie gras in jelly, red fruit desserts (iced soufflé with red fruit coulis), chocolate Yule log, Black Forest cake with morello cherries, pudding, etc. Finally, it pairs perfectly with a light cigar.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Jura / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	17,0%
Potentiel de garde	15 ans
Cépages	Pinot Noir