



Domaine Charpentier

Carpe Diem

Reuilly - Red 2017

Region :	Loire
Appellation :	Reuilly
Cuvée :	Carpe Diem
Color :	Red
Vintage :	2017
Grapes :	Pinot noir (100%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Use of sorting tables, Temperature-controlled fermentation in stainless steel vats, Malolactic fermentation.

Ageing in demi-muid (large wooden vat) used for one previous vintage, Light filtering, Traditional corks.



TASTING

APPEARANCE : Ruby-red colour, deep, deep purple highlights.

NOSE : Elegant, fine, subtle blackcurrant aromas, subtle cherry aromas, slight fresh fruit aromas, subtle black pepper aromas.

PALATE : Elegant, generous, full-bodied, fresh fruit hints, black fruit hints, spice hints, elegant tannin, fine tannin, fresh tannin, round, light body, discreet intensity, good length.



SERVING

SERVING TEMPERATURE : Between 13° and 17°

AGING : Ageing from 2018 to 2023



FOOD MATCHES : Fish in a sauce, Grilled red meats, White meats, Poultry, Cheeses



REWARDS & RATINGS

Concours général agricole 2019 : Bronze medal

Concours des grands vins de France de Mâcon 2019 : Bronze medal

Concours des Ligiers 2019 : Silver medal

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