



# Domaine Charpentier

## Carpe Diem

Reuilly Red 2018

<b>Region :</b>	Loire
<b>Name :</b>	Reuilly
<b>Cuvée :</b>	Carpe Diem
<b>Color :</b>	Red
<b>Vintage :</b>	2018
<b>Grape varieties :</b>	Pinot noir (100%)
<b>Alcohol :</b>	12.5 %
<b>Capacity :</b>	75 cl
<b>Allergens :</b>	No allergens identified



### ELABORATION

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

**EYE :** Ruby-red colour, deep, deep purple highlights.

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

**MOUTH :** 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.



### SERVICE

**OPERATING TEMPERATURE :** Between 13° and 17°.

**GUARD :** To be consumed between 2019 and 2024



**FOOD AND WINE PAIRING :** Fish in a sauce, Grilled red meats, White meats, Poultry, Cheeses

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