

# DOMAINE DES GUYONS

**Franck Bimont**

An authentic winemaker who creates expressive and elegant wines



# MUR MURE



## GRAPE VARIETY

Selection of old vines (50 years), Cabernet Franc, 100% clonal selection.

## TERROIR

Eocene clay limestone.

## VITICULTURE

Worked soils; no chemical fertilizers; plot harvesting according to maturity.

Selection of ripe, non-botrytised grape clusters.

## TASTING

Garnet colour with hints of blue; nose with sweet red berries (cherry) and some chocolate and roasted notes (wine continues to age); structured palate with fresh tannins and the fresh finish of a young wine.

## VINIFICATION & AGEING

Vinification in small, concrete tanks (40 hL); no thermoregulation, no additives.

Destemming before the grapes are transferred to the tanks.

Maceration depending on the vintage (8 to 15 days) to improve harmony; only grapes from old vines are used.

Ageing: Alcoholic and malolactic fermentation in barrels (100%) for 6 to 9 months; blending and bottling in the spring after the harvest.

Residual sugars and alcohol: < 2 g/L and > 12% ABV.

## STORAGE

Drink within 5 to 10 years.

## FOOD AND WINE PAIRING

Serve at 15 °C with traditional dishes (prime rib, steak, etc.) or white meat.