



### Les Hautes Noëles “hé ho” Vin de Pays du Val de Loire Rouge

Les Hautes Noëles fun loving rouge! To enjoy slightly chilled with grilled meats, fish, and heartier (think duck) salads. Gamay imparts fresh, crunchy red fruits, while the Grolleau Noir lends a touch of pepper and spice.

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VARIETY: 45% Grolleau Noir / 45% Gamay / 10% Cabernet Franc.

CLASSIFICATION: Vin de Pays du Val de Loire

VINEYARDS: Organically farmed estate vineyards

SOILS: sand & micaschist

AVERAGE VINE AGE: 15-20 years

YIELD: 45 hectoliters/hectare

HARVEST: Manual

VINIFICATION Gamay & Grolleau Noir are vinified via carbonic maceration. Cabernet Franc is destemmed and follows a traditional fermentation with 5 days maceration in tank and large barrels.

AGING: In both stainless steel and barrique before blending. Bottled spring following vintage.

