

Château Mousse- Cuvée Amandine

Canon-Fronsac

*A fleshy, supple and round wine with a good personality, loads of ripe red fruits and soft tannins.
Good ageing potential.*

To taste over grilled or cooked meats and cheeses

LOCATION: Estate located in the district of Saint-Michel de Fronsac, on one of the highest points of the rich slopes of Canon-Fronsac. Mr Guy Janoueix acquired this small estate in 1975 and restructure dits cellar in 2003.

VINEYARD AREA: 10 hectares.

SOIL: Clayey-calcareous oriented south

GRAPE VARIETALS: 70 % Merlot, 15% Cabernet Franc, 15 % Cabernet Sauvignon

Age of the vines: 35 years-old

WINEGROWING AND HARVESTING: Green harvests, leaf-removals. Hand-picking with double sorting out in the cellar before total destemming.

VINIFICATION: Traditional vinification in thermoregulated concrete vats. Cold maceration before fermentation.

AGEING: During 12 months in two-and-three-year old barrels.

PRODUCTION: About 54000 per year

