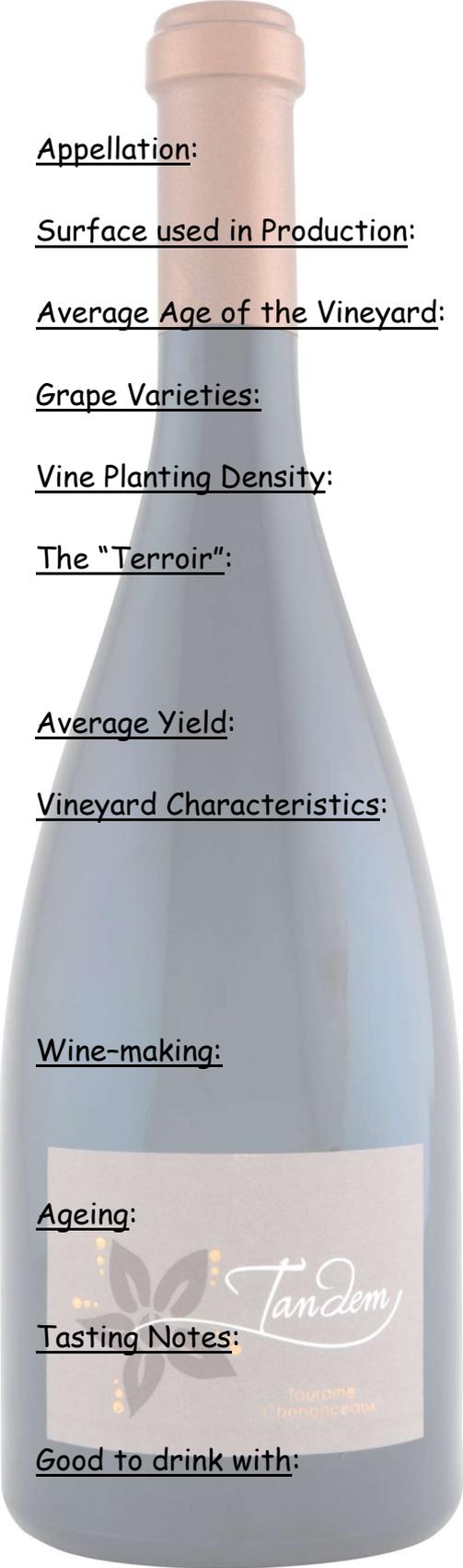


TANDEM



<u>Appellation:</u>	A.O.C. Touraine Chenonceaux
<u>Surface used in Production:</u>	0.60 hectares of a 29-hectare vineyard
<u>Average Age of the Vineyard:</u>	40 years old
<u>Grape Varieties:</u>	40 % Cabernet Franc, 60 % Côt (<i>Malbec</i>)
<u>Vine Planting Density:</u>	6300 plants / hectare
<u>The "Terroir":</u>	The vines are planted on some of the finest wine-growing land in Touraine, on the South bank of the Cher River, whose soil is a mixture of clay and flint.
<u>Average Yield:</u>	50 Hectoliters / Hectare
<u>Vineyard Characteristics:</u>	Constantly striving for the best quality of grapes takes time: short-cane pruning, ploughing back the soil in parts of the vineyard, spring de-budding, de-leafing, grass cover throughout the vineyard, "green harvest," limited yields.
<u>Wine-making:</u>	Each grape variety is fermented separately, then blended for micro-oxygenation before its malolactic fermentation.
<u>Ageing:</u>	Aged for 2 to 3 years in stainless steel tanks, followed by 2 to 3 years in bottle.
<u>Tasting Notes:</u>	Cherries and other very ripe red berries in the nose, silky sweet and supple tannins in the mouth.
<u>Good to drink with:</u>	A delight served with a beef fillet and lingonberries !