

TOTEM

LA MOULINE



TOTEM
VIN DE FRANCE

2020 VINTAGE



Eye

Deep, dense and purple red



Nose

Dark fruit spicy aromas with notes of chocolate to finish



Palate

Touches of dark fruit, spices, white pepper and complex blended tannins



Grape varieties

Cabernet Sauvignon,
Cabernet Franc



Soil

Mainly gravel



Harvest

Plot selection

VINIFICATION

Sulfite-free winemaking via a high density sorting table.

At the end of alcoholic fermentation, maceration is carried out with temperatures of 32°C in the cap. Daily tasting determines exact run-offs.

Fermentation temperatures which do not exceed 28°C are adapted to the grape varieties and terroirs.

Ageing and ripening is carried out in the new barrels and Eggonums® for 18 to 24 months.