

*Maison
Anselmet*

FUMIN

VALLÉE D'AOSTE ÉLEVÉ EN FÛT DE CHÊNE

VARIETAL: Fumin 100%

PARCELS: 2, in the towns of Saint Pierre and Villeneuve

PLANTING YEAR: 1999

ALTITUDE: 750 - 800 m asl

SOIL: Sandy silty

DENSITY: 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: Classic red vinification

AGING: In tonneaux, for 18 months

ALCOHOL CONTENT: 14%

TASTING NOTES:

Ruby-purple color with excellent density and definition. Intriguing scents of embers, cinchona, berries. The palate is as dense and structured as it is subtle and rich in nuances. The tannin is compact, persistently full of flavor, the finish tastes of the Mediterranean and officinal herbs.

