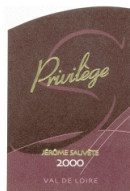


# Metropolitan

WINES & SPIRITS

## Domaine Sauvete Privilège 2000



### Product Information:

Appellation:	AOC Touraine, Loire Valley
Blend:	80% Malbec, 20% Cabernet Franc
Yield:	45 hl/hectare
Alc:	12.5%
Closure:	Cork

### Winemaker Notes:

This wine is from the south facing hillsides of Toucheronde. The soils are siliceous and rich in different stones, which guarantee excellent natural temperature control of the soil. The grapes from the Toucheronde parcel offer exceptional concentration. In order to make the most of this rich and concentrated raw ingredient the vatting period is long (25 days) with daily cap punching at the start of fermentation and controlled temperatures of 25°C to 28°C. After malolactic fermentation, the wine is matured for a lengthy 18 to 24 months in the tank.

### Tasting Notes:

Dark, purple tones. A wine with a rich and concentrated nose. It expresses power and maturity through spicy aromas with notes of fleshy and ripe black fruits. A generous and stimulating palate which confirms the promise of the nose and yet is more elegant than one would expect. The ensemble is rich and complex with a foundation of present and well-rounded tannins.

### Supplier Information:

This small family estate is located in the Cher valley on the commune of Monthou sur Cher, Loire Valley. The 16 hectares of vines are cultivated organically (Ecocert certification). The vineyard is rich in many aspects - geographic location, climate, sunlight, soil types - all combining to enable the domaine to make a wide variety of wines that fully express the characteristics of their environment. Their work is carefully thought out from the vineyard through to bottling. Grapes from each parcel are brought to full maturity and meticulously selected, with 10 out of the 16 hectares hand-harvested. Each Cuvée is vinified separately so that it retains its full originality and character.