



# TERRØ

Type : Dry red wine aged in oak barrel

Grapes : Black Frontenac, Marquette, Perle Noire

Percentage of alcohol : 12%

Residual sugar :3 g/l

Serving temperature : 15 to 17 °C

Format : 750 ml

## The wine

Soft, light fruity red wine with complex aromas of cherries, blackberries, spices and oak.

## Grapes

Black Frontenac and Marquette, two of the grape varieties the most adapted to the Québec climate. Both have blue skin and red flesh. The Frontenac brings the fruity side, the Marquette and the Pearl Noir bring softness, texture and complexity to the wine.

## Elaboration

This wine is made from the assembling of two fermentations. The Marquette and the Perle Noire macerate and ferment on their skins and the Black Frontenac has a carbonic maceration; fermentation inside the berries of whole bunches not crushed. Then the assembled wine makes a passage of four months in oak barrel.

## Goes very well with

Pastas, terrines, tataré, delicatessens, ...

