

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

FRANCK BALTHAZAR

‘CUVÉE CASIMIR BALTHAZAR’

The Land

Region: Vallée du Rhône Nord

Vineyards: 1 HA

Grape: 100% syrah

Vine Age: 1958, 1962 & 2007

Soil: Granitic

Altitude: 130 & 320 Meters

Aspect: East

Farming Practices: Organic

Harvest Date: N/D#

The Cellar

Yeast: Spontaneous

Maceration: Concrete Vats

Fermentation: 14 days

Malolactic: Yes

Aging: 24 Months

Residual Sugar: >1mg/L

Finishing: Added Total 33mg/litre free 13mg/litre

Production: 5.000 Bottles per year.

Closure: Corks.

Tasting Notes:

On the palate, the Franck Balthazar Cuvée Casimir Balthazar wine is full-bodied and complex, with intense flavors of dark fruits such as blackberry and blackcurrant, combined with notes of spices like black pepper, cinnamon, and nutmeg. The wine has a mineral touch, reflecting the influence of the granitic soil in the wine's composition.

The tannins are firm and silky, providing a solid and balanced structure for the rich and concentrated flavors of the wine. The acidity is balanced, creating a refreshing and pleasant sensation in the mouth.

Additionally, this wine has a subtle spicy touch that adds an attractive and intriguing dimension to its flavor. The finish is long and persistent, with a warm and spicy sensation on the palate.

In summary, Franck Balthazar Cuvée Casimir Balthazar is a full-bodied, complex wine with rich flavors and a subtle spicy touch that adds an attractive and interesting dimension to its unique character.

