



Cabernet Franc has been the hidden protagonist of our best wines, an outstanding singer in our chorus. The secret ingredient, the transformer, the enhancer today is over the scenario, as when the chorist is alone with her microphone and her talent shines alone captivating as the star. Such purity is difficult to express in one language so we invited the mother languages of the winery and the universal English to participate in her dress. Time is fair and Cabernet Franc has become a star. Ladies and gentlemen... The Franq Rouge!



Cristian Aliaga C.
Winemaker - cristian@williamfevre.cl

THE
FRANQ
ROUGE



WILLIAM FÈVRE CHILE

CABERNET FRANC

D.O. Maipo Valley - Andes, Chile

2020

85% Cabernet Franc
15% Cabernet Sauvignon

Winemaking note

The Franq Rouge is produced with grapes from San Luis de Pirque, expressing all the character of the variety, with a powerful and penetrating nose. The harvest was held mid April to keep the fruit fresh, achieving a great grape maturity and a nice mouth intensity. A double selection of grapes and low temperature fermentations can extract purple and black fruit, keeping the aromas in the wine.

This Franq can bear a long barrel needed to combine the power with an adequate structure in mouth. 100% of the wine is aged in French barrels to make this great wine.

Tasting note

Dark gamet red in color. The ripe nose presents faints notes of ash and blackcurrant over a gentle oak layer. Smooth and compact in the mouth, the firm tannins keep the rich, alcoholic palate in check. " (Joaquín Hidalgo - Vinous)

Pairing

"You have this wine, like to think of charcuterie" (Descorchados)

**Des
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Harvest date 1° week of April	Production 4,798 bottles	Alcohol degree 14,2% Vol.	Residual sugar 2,4 g/l
PH 3,57	Total Acidity 3.3g g/l	Altitude	Soils