Premek FOREJT
Red Wine

Appellation:	IGP Pays d'Oc - 2020
Blend:	82,5 % Merlot / 17,5% Cabernet Sauvignon
ABV:	14 %
Soil:	Grass-seeded vine rows on a plain with sandy soil
Average age of vines:	25 years
Winemaking:	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming. Alcoholic fermentation for 30 days between 25°c and 27°c with two pumping-over a day. Soft pressing with separation of different qualities of pressed juices
Color:	Deep garnet colored robe
Nose:	Beautiful intensity with aromas of forest fruits
Palate:	Elegant wine revealing beautiful balance between fruity aromas, acidity and silky tannins.
Serving temperature:	Best served between 14 and 16ºC
Preservation:	4 years
Food pairings:	A perfect match with any red meat (grilled or stewed) or a plate of French cheeses. We also suggest a Signature-recipe of Premek Forejt which is "Beef on caraway seeds »

A wine collection created by Premek FOREJT – French Gourmet Wine

Premek Forejt, Czech celebrity and head Chef of the restaurant Entrée in Olomouc. He has been working in top-level gastronomy for more than 15 years and he is a regular member of the jury in the TV show MasterChef in Czech Republic. Premek Forejt was trained in top-class restaurants in the Czech Republic (Brno, Olomouc) and also abroad (Michelin starred restaurant in London). Thanks to his exceptional cooking style, he offers unique gastronomic experiences. He has been awarded many times, for example in the prestigious Czech competition "Golden cook". Premek's creativity has no limits and we are pleased to introduce one of his creations - Signature Chef-Premek Forejt wines.

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