

Schröder
&
Schüler

Since 1739

OUR BRANDS



CUVÉE SCHYLER

FACT SHEET

Our least expensive house range, with a recent new designed label, now vintage can be mentioned on Vin de France wines.

Appellation :	Vin de France
Soil :	gravely and clayey - calcareous
Grapes varieties :	Merlot 80% - Cabernet 20%
Vinification :	traditional in stainless steel tanks at low temperature
Ageing :	in tanks
Tasting :	Bright, red colour. In the nose, the wine has notes of red berries (raspberry, strawberry). In the mouth, it is well-balanced, smooth and pleasant.

Serving condition : 18°C
Harmony with food : daily food

Origin: This wine has been carefully selected to you by Maison Schröder & Schüler. It is a blend of two grape varieties : Merlot and Cabernet Sauvignon which give the wine its fruity and smooth character. It is a well-balanced and pleasant wine to be without hesitation.

A single Vintage Red and White Vin de France, coming from soils influenced by the Atlantic; our least expensive house range with a supple and easy drinking character.

