

# TOURAINE ROSÉ

AOP TOURAINE ROSÉ

**REGION**  
VAL DE LOIRE**GRAPE VARIETY**  
60% CABERNET FRANC  
40% GAMAY**AGEING**  
3 YEARS

## TERROIR

OUR ROSÉ IS PRODUCED ON A 2-HA PLOT OF CLAY-SANDY SOILS. WATER DRAINS QUICKLY, ALLOWING THE SOIL TO WARM EASILY AND CONTRIBUTING TO THE CREATION OF A SMOOTH, LIGHT, DELICATE, AND FRUITY WINE. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



## VINIFICATION

DIRECT PRESSING TO PRESERVE THE LIVELINESS AND FRESHNESS OF THE FRUIT. ALCOHOLIC FERMENTATION TAKES PLACE SLOWLY AT A TEMPERATURE OF AROUND 15°C. THE WINE IS AGED ON LEES, WHICH GIVES IT SMOOTHNESS AND A BEAUTIFUL LENGTH. AGING TAKES PLACE IN STAINLESS STEEL TANKS.



## TASTING NOTES

THIS ROSÉ HAS PINKISH COLOR WITH CORAL HIGHLIGHTS. BEAUTIFUL, AROMATIC INTENSITY COMBINING THE POWER OF RED FRUITS (STRAWBERRY, RASPBERRY) ON A BACKDROP OF SPICES. THIS IS WINE WITH A SUBTLE TASTE, BOTH LIGHT AND FRUITY, IT IS NEVERTHELESS DRY. PLEASANT BY ITS FRESH SIDE.



## FOOD PAIRINGS

CHERRY TOMATOES PIE, MEXICAN TACOS, RATATOUILLE, GAZPACHO, BLACKBERRY OR CHERRY SORBET.

**SERVICE TEMPERATURE:** 8° - 10°

