

TOURAINE ROSÉ

AOP TOURAINE ROSÉ



REGION
VAL DE LOIRE



GRAPE VARIETY
90% CABERNET
FRANC 10% GAMAY



AGEING
3 YEARS



TERROIR

2 HA OF VIGNES ARE SITUATED IN A AREA OF CLAY-BASED AND SANDY SOIL. THE WATER IN THE SOIL IS RAPIDLY DRAINED, WHICH ENABLES THE SOIL TO WARM UP EASILY, WHICH LEADS TO THE PRODUCTION OF A WINE THAT IS SMOOTH, LIGHT, DELICATE AND FRUITY. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

DIRECT SLOW PRESSING IN ORDER TO PRESERVE THE VIVACITY AND AROMATIC FRESHNESS OF GRAPES. THE ALCOHOLIC FERMENTATION TAKE PLACE SLOWLY, IN STAINLESS STEEL TANKS, AT A TEMPERATURE OF AROUND 10°C. THE WINE IS MATURED ON ITS LEES WITH STIRRING, GIVING IT ITS SMOOTHNESS AND GOOD LENGTH.



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°

