

TOURAINE ROSÉ



Region:

AOP Touraine - Loire Valley



Grapes Varieties:

70 % Gamay 30 % Cabernet Franc



Soil:

Flint-clay-stones



Vineyard:

Organic culture certified Ecocert FR-BIO-01



Yield:

30 hl/ha



Vinification:

Pneumatic press with selection of the juice Alcoholic fermentation at 14°C. Blend of two grapes.

Ageing:

On fine lees



Tasting Note:

A bright and attractive pink colour in the glass. An endearing nose with aromas of raspberry and redcurrant. The palate is round and fleshy, with a savoury freshness, plenty of fruit concentration and a minerally finish. A very precise and racy rosé.





