

AOC Bourgueil Rosé

Soil

- The rural district of Bourgueil has a calcareous-clay soil, 1 ha.
- The grapevines medium age: 14 years.

Black grapes

- Cabernet Franc 100%.

Harvesting Machine

- It can divide the crop according to the vineyard plot's maturity and the weather.

Wine-making process

- Bleeding Rosé in thermoregulated stainless steel tanks.
- Maceration time is between 4 to 8 hours and pressing rose
- 5 % of tank's volume is taken, the coloured musts must be clarified then fermented until 18-20°C.

Aging

- Between 4 to 6 months on lees. The bottling is done with the help of a professional



Tasting

- It reveals a deep pink colour. Fresh wine. For the nose, it exhales fresh fruit palette.

Wine and Food pairing

- On every occasion, perfect for a summer meal such as barbecues and red fruits salad.

Consumption advice

- To serve between 8° and 10°C.
- Aging potential: to drink in the year

