

## Touraine rosé pétillant | 2011

Une bulle très fine et persistante avec des arômes de framboise et de pétales de rose.



### In the vine :

**Soil** : limestone-clay soil.

**Localisation** : on the plateau near the Château de Marçay.

**Grape variety** : Cabernet franc 100%.

**Age of vines** : 47 years old.

### In the cellar :

**Winemaking method** : Fermentation in concrete tanks with light pumping over twice a day for 2 weeks then once a day for one more week.

**Wine maturation** : 12 months in concrete tanks at 13°C then bottled and stored in tuffeau cave for 1 year at least.

### Suggestion :

**Color** : Intense blackberry red.

**Nose** : Nice, mature nose of cocoa, undergrowth flavours.

**Mouth** : Great structure with aromas of blackberry, ripe blueberry followed by roasted peppers flavours. The silky & grained tannins at the same time offers the elegance and the personality of this wine.

**Suggestion** : Decant the wine, or open the bottle 2/3 hours before serving, at 16°C.

**Aging potential** : 5 years and more