



Cabernet Franc rosé ½ sec

Designation	Protected Geographical Indication Loire Valley
Grape variety	Cabernet Franc 100 %
Age of the vines	23 years
Vine training method	Sustainable farming TERRA VITIS
Vine growing techniques	Density of plantation : 4 000 vine stocks / hectare Height of vegetation : 1,60 m Total height of the vines : 2,10 m Grassing between the rows Disbudding and thinning out of the leaves every year
Harvesting	Mechanical at optimal maturity.
Wine making	Direct pressing Alcoholic fermentation between 17 and 20°C Stop of fermentation when the wine is well balanced Analytical follow-up by an oenological laboratory
Maturing	Maturing during 5 months
Character	Fresh and sweet wine
Keeping and serving advice	To be served within 2 years Serve cold 6° at 8°C
Food pairing	Aperitif, dessert