



Pinot Noir rosé

| Designation | Protected Geographical Indication Loire Valley |
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| Grape variety | Pinot Noir 100 % |
| Age of the vines | 15 years |
| Vine training method | Sustainable farming TERRA VITIS |
| Vine growing techniques | Density of plantation : 4 000 vine stocks/hectares 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 | Maceration on skins during 18 hours Alcoholic fermentation between 17 and 20°C Analytical follow-up by an oenological laboratory |
| Maturing | Maturing on the lees during 5 months |
| Character | Aromatic wine with light spicy notes and cherry. Rich and supple wine. |
| Keeping and serving advice | To be served within 2 years Serve chilled but not iced 8° at 10°C |
| Food pairing | Salads, raw vegetables and meats. |