



Osez Cogné rosé

Designation	Protected Geographical Indication Loire Valley
Grape variety	Blend Pinot Noir and gamay
Age of the vines	20 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	100 % direct pressing Alcoholic fermentation between 17 and 20°C Analytical follow-up by an oenological laboratory
Maturing	Maturing on the lees during 5 months
Character	Wine very fresh and aromatic with aromas of strawberry, cherry and candy English Wine fine, supple and rich
Keeping and serving advice	To be served within 2 years Serve chilled 8° at 10°C
Food pairing	Salads, raw vegetables, meats, pizzas