

Our know-how for seven generations



Perle de Rose

AOP TOURAINE
MÉTHODE TRADITIONNELLE

REGION

Loire Valley Wine

GRAPE-VARIETY

100% Cabernet-Franc

TERROIR

The soils are composed of sand and clay and with a temperate climate

VINEYARD

0.2 hectares. The density is of 6000 vine stocks/hectares

YIELD

65 hl/hectares

VINIFICATION

Harvest by fresh temperature. Pneumatic pressuring and vinification in vat thermo-regulated. Ageing on laths during 9 months.

TASTING NOTES

Méthode Traditionnelle Brut. Delicate taste with a nice freshness in the mouth.

TO KEEP

1 to 3 years

WINE AND FOOD PAIRING

Red fruits desserts or a chocolate gluttony