

Touraine Rouge Cuvée Romaine



LOCATION : The vineyards are located in the Touraine vineyards in the Cher valley, on the hillsides around Saint-Aignan sur Cher.

TERROIR : The vines flourish on a flinty clay soil, which allows the fruitiness of the Gamay, the fleshiness of the Côt and the structure of the Cabernet Franc to be expressed.

WINEMAKING : Destemming. Vatting for 5 to 8 days. Fermentation at a controlled temperature (25°C) to preserve the aromatic potential of the grape variety.

AGEING : Aged for 5 months before bottling.

VARIETALS : Cabernet franc, Gamay, Côt

SERVING : Served chilled (12-14°C).

FOOD PAIRINGS : It goes well with cold meats (rillettes, andouillette, dry sausage), white meats (chicken kebabs, turkey fillets with bacon), typical mushroom fouées or stuffed artichokes.



Garnet colour with purple hues.



Intense nose with notes of fresh red fruit (cherry, redcurrant) and spices (pepper).



Round, full-bodied, with fruity aromas and fine tannins. Greedy finish.

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