

Touraine Rosé La Croix des Champs



LOCATION : Most of the vineyards are located to the south-east of Tours, on the slopes overlooking the Cher and between the Cher and the Loire.

TERROIR : The Touraine vines are planted on gravel and sand soils.

WINEMAKING : Direct pressing, settling at low temperature then fermentation in stainless steel vats controlled at 68°F.

AGEING : Aged in stainless steel vats under inert gas to preserve the aromatic freshness.

VARIETALS : Gamay, Cabernet franc

SERVING : Serve chilled at 46-50°F.

FOOD PAIRINGS : It goes well with aperitifs, charcuterie platters, raw vegetable salads (vegetables and fresh cheeses, tabbouleh), grilled meats, white meats (chicken with lemongrass) and pasta dishes (penne with basil and pine nuts).



Brilliant pink colour.



Delicious, fruity, intense nose with aromas of strawberries and English sweets.



Fresh, crisp and well-balanced on the palate. Finishes with notes of fresh red fruit (raspberry).v

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