

Touraine Brut Rosé Baron Tufier



LOCATION : Situated to the east of Tours, between the Loir and Cher rivers, the Touraine vineyards stretch across the hillsides overlooking the Loire.

TERROIR : The vines are located on clay-limestone soils; and in the valleys, on gravel and sand soils.

WINEMAKING : Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). Elaboration according to the Traditional Method with a second fermentation in the bottle while keeping the carbon dioxide pressure below 3 bars allowing a nice sparkle.

AGEING : Minimum 12 months of storage on laths before disgorging.

VARIETALS : Cabernet franc 100%

SERVING : To be enjoyed chilled (8-10°C).

FOOD PAIRINGS : To be enjoyed as an aperitif, as a dessert (tuna and tomato cake, fromage blanc - red fruit - honey - dried fruit, red fruit sorbet, chocolate tart) and as an accompaniment to any moment of pleasure.



Pretty pink colour with brilliant reflections.



Fine, persistent bubbles. Freshness and finesse: fine and nervous nose with aromas of fresh red fruits.



Lively attack, with a beautiful aromatic intensity. Well-balanced palate, enhanced by a fresh, subtle finish.

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