



Touraine Brut Rosé Baron Tufier

AOP Touraine, Vallée de la Loire et Centre, France

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.

VARIETAL

Cabernet franc 100%

SERVING

To be enjoyed chilled (8-10°C).

VISUAL APPEARANCE

Pretty pink colour with brilliant reflections.

AT NOSE

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

ON THE PALATE

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

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.

