



Touraine Rosé La Javeline

AOP Touraine, Vallée de la Loire et Centre, France

In the heart of the Loire Valley, between forests and castles, discover the vineyards of Touraine.



LOCATION

The vineyard is mainly located south-east of Tours, on the slopes overlooking the Cher.

TERROIR

The vines of Touraine are located on a terroir of gravel and sand.

WINEMAKING

Direct pressing, settling at low temperature then fermentation in stainless steel tanks controlled at 20°C.

AGEING

Matured in stainless steel tanks under inert gas to preserve the aromatic freshness.

VARIETALS

Gamay 52%, Côt 48%

12 % VOL.

Contains sulphites.

SERVING

Serve chilled 8-10°C.

VISUAL APPEARANCE

Bright pink color.

AT NOSE

Delicious, fruity and intense nose with aromas of strawberry and candy.

ON THE PALATE

Fresh, crunchy and balanced mouth. Finale on notes of fresh red fruits (raspberry).

FOOD PAIRINGS

It will accompany aperitifs, platters of cold meats, raw vegetable salads (fresh vegetables and cheeses), grilled meats, white meats (chicken with lemongrass) and pasta dishes (penne with basil and pine nuts).

