

# HAUT POITOU

APPELLATION HAUT POITOU CONTRÔLÉE



## Haut-Poitou Rosé - Diane de Poitiers

AOP Haut-Poitou,

### PRESENTATION

This cuvée is the result of a rigorous selection in the vineyard. Regular tastings of the berries, a harvest at maturity and careful maturing give a fruity and round cuvée.

### LOCATION

The vineyards are located north of Poitiers, in the plain of Neuville.

### TERROIR

On a terroir dating from the Jurassic period, the relief is not very marked but the plots are located on small hills where the soil is composed of limestone called "Groies or Casse".

### WINEMAKING

Blend of bleeding rosé (bleeding of juice from red wine vats after 12 hours of maceration), bringing roundness and structure, and pressed rosé, bringing fruitiness. After a dynamic settling, the alcoholic fermentation is carried out in stainless steel vats, at low temperature (17-18°C). The wine is racked then kept on fine lees before bottling.

### VARIETALS

Gamay, Cabernet franc

### SERVING

Serve chilled (8-10°C).

### VISUAL APPEARANCE

Deep pink colour, bright and brilliant.

### AT NOSE

Beautifully intense nose with hints of fresh red fruit (raspberry, blackcurrant) and spices.

### ON THE PALATE

Ample attack. Round and structured on the palate. Well-balanced. Fresh finish with fruity aromas (grape, redcurrant).

### FOOD PAIRINGS

It goes well with aperitifs, cold meats (ham and figs), summer salads and pasta dishes (penne with pesto).

