

Haut-Poitou Rosé - Diane de Poitiers



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).

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



Deep pink colour, bright and brilliant.



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



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

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