



Touraine Rouge Cuvée Romaine

AOP Touraine, Vallée de la Loire et Centre, France

LOCATION

The vineyards are located in the Touraine vineyards in the Cher valley, on the hillsides around Saint-Aignan sur Cher.

TERROIR

The vines flourish on a flinty clay soil, which allows the fruitiness of the Gamay, the fleshiness of the Côt and the structure of the Cabernet Franc to be expressed.

WINEMAKING

Destemming. Vatting for 5 to 8 days. Fermentation at a controlled temperature (25°C) to preserve the aromatic potential of the grape variety.

AGEING

Aged for 5 months before bottling.

VARIETALS

Cabernet franc, Gamay, Côt

SERVING

Served chilled (12-14°C).

VISUAL APPEARANCE

Garnet colour with purple hues.

AT NOSE

Intense nose with notes of fresh red fruit (cherry, redcurrant) and spices (pepper).

ON THE PALATE

Round, full-bodied, with fruity aromas and fine tannins. Greedy finish.

FOOD PAIRINGS

It goes well with cold meats (rillettes, andouillette, dry sausage), white meats (chicken kebabs, turkey fillets with bacon), typical mushroom fouées or stuffed artichokes.

