



## 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.

