



## Touraine Brut Rosé Baron Tufier

AOP Touraine, Vallée de la Loire et Centre, France



### LOCATION

Situated to the east of Tours, between the Loir and Cher rivers, the Touraine vineyards stretch across the hillsides overlooking the Loire.

### TERROIR

The vines are located on clay-limestone soils; and in the valleys, on gravel and sand soils.

### WINEMAKING

Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). Elaboration according to the Traditional Method with a second fermentation in the bottle while keeping the carbon dioxide pressure below 3 bars allowing a nice sparkle.

### AGEING

Minimum 12 months of storage on laths before disgorging.

### VARIETAL

Cabernet franc 100%

### SERVING

To be enjoyed chilled (8-10°C).

### VISUAL APPEARANCE

Pretty pink colour with brilliant reflections.

### AT NOSE

Fine, persistent bubbles. Freshness and finesse: fine and nervous nose with aromas of fresh red fruits.

### ON THE PALATE

Lively attack, with a beautiful aromatic intensity. Well-balanced palate, enhanced by a fresh, subtle finish.

### FOOD PAIRINGS

To be enjoyed as an aperitif, as a dessert (tuna and tomato cake, fromage blanc - red fruit - honey - dried fruit, red fruit sorbet, chocolate tart) and as an accompaniment to any moment of pleasure.

