

DOMAINE de la RENAUDIE

FRANCE - Val de Loire



Perle de Rosée - 2017 - AOP Touraine

Grape Varieties : 70% Pineau d'Aunis - 30% Côt, Grolleau and Gamay

Description of the wine : The delicate, slightly pink colour is combined with the elegance of the aromas. It is a dry and fruity rosé wine to drink with the meal. It is a thirst quenching and refreshing wine with fine aromas of white pepper and spices : it is not a classical rosé.

How to serve it : Serve it chilled, 10°C to 12°C, with fish, charcuterie, grilled meat brochettes, sweet and savory cooking or dishes based on curry.

Vinification Methods: Pineau d'Aunis, historical grape-variety of Touraine rosés is a grape with white juice. It is the base of this cuvée vinified as a white wine : it is a pressing rosé, not a bleeding one. When arriving in the cellar we directly press the grapes. The color of the juice is very pale. We let the must settle for 24 hours. Only the clear juices are put to ferment in thermo regulated stainless vats. We keep the fermentation temperature between 15°C and 20°C. After several rackings we make only one diatomaceous earth filtration before bottling.

Reference: 2016: Gold medal Loir et Cher wine Competition 2017

Domaine de La Renaudie - Patricia et Bruno DENIS
115 route de Saint-Aignan - 41110 Mareuil Sur Cher - FRANCE
Tél. +33 (0)2 54 75 18 72 - Fax. +33 (0)2 54 75 27 65
Mail : domaine.renaudie@wanadoo.fr - site : www.domainerenaudie.com