Ceci n'est pas un
Rosé.

Château de Minière

Creating a fruity, convivial rosé with Cabernet Franc? The challenge is met! Floral and dry, this rosé offers an original variation on the Bourgueil grape variety and terroir.

Origin :

AOC Bourgueil
Cabernet Franc 100%
Rosé wine
Vintage: 2024

Composition :

TERROIR: Young vines aged 20-30 years on Loire soil (sand + sandy-clay) which brings aromatic freshness.

VINEYARDS: Single Guyot pruning, severe disbudding, manual leaf thinning, and green harvesting depending on the vintage. Plots planted with grass one row in two. Green manuring to encourage soil life and combat erosion.

HARVESTING: The rosé is harvested first on the estate after rigorous monitoring of ripeness on the vine.

The grapes are harvested and sorted in the winery.

VINIFICATION :

- Fermentation in stainless steel tanks for 8 to 10 days at moderate temperature (16°C) to enhance aromatic potential
- Bottled in February to preserve the fruit.

Tasting notes :

Pale pink color with golden highlights. Elegant, aromatic nose, with accents peach and citrus. Refreshing citrus notes on the palate.

FOOD AND WINE PAIRING :
Open in good company as an aperitif, with a charcuterie board or fish rillettes.

SERVE :
Serve at 10°-12°C.

Alchool : 12,50 %vol
Capacity : 75 cl
Aging potential : 3 ans