

Château de Minière

a complete wine experience

Technical Notes Rosé de Minière 2014

Appellation : Bourgueil AOC / AOP

Location vineyard : Slopes of the Loire, right bank

Variety : 100% Cabernet Franc

Colour and type : Still rosé wine

Content : 75 cl

Harvest : October

Culture : organic

Density of plantation : 5000/ha

Age of the vines : 15 to 40 years

Yield : 20 hl / ha

Aspect : South/South-west

Soil : Gravel on a clay-limestone and clay-silicon terrace. Limestone bedrock of the upper Turonian (-93 to -89 M years ago), covered with a more or less significant layer of aeolian sand (quartz and mica) mixed with silt and clay.

Work in the vineyard : Rigorous work : single cane pruning, severe shoot thinning, manual leaf stripping and green harvest when nature is too generous, ploughed vineyard. This results in healthy grapes.

Harvest : After a careful follow-up of the maturity, the grapes are harvested manually. The grapes are selected at the vines themselves and then taken to the winery.

Wine making : Slow pressing with a pneumatical wine press, fermentation in stainless steel tanks at low temperature (14 to 16°) without adding yeast or sugar in order to obtain a fruity, full-bodied wine.

Maturation : Short in temperature-controlled stainless steel tanks, bottling in March in order to keep the fruit, no fining, with filtering.

Tasting notes : A bright rosé colour with a touch of bronze. The nose is elegant, with aroma of roses, citrus and with minerality. Dominating red fruit in a long finish and a nice freshness.

Food pairing : Aperitif, raw and marinated fish and salads with goat cheese.

Serving : Serve fresh at 8°C but not frozen.

Storing potential : Drink within 2 years. Can be kept for a few years according to the quality of the cellar.



Certified organic agriculture and winemaking since 2013

List of awards, medals and press clippings available on our website: www.chateaudeminiere.com

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