



Appellation Touraine Amboise

Catégorie Rose **Type** Dry and Supple

Grape variety 70% Côt 30% Gamay

Terroir

- Location This wine is assembled from different plots of Touraine Amboise appellation

- Soil Perruche

Vineyard operation :

Reasoned vine-growing mechanical soil cultivation, Goblet pruning

Harvest, vinification and breeding :

Yields of 45 hl/ha, the grapes are harvested mechanically.

Pneumatic pressing, cold settling in thermo-regulated vats for a better concentration of the aromas.

The alcoholic fermentation lasted 30 days.

Maturing in stainless steel vats.

The wine is filtered just before bottling in order to keep all its freshness.

Bottle: Bourgogne évolution blanche.

Production : 7 000 bouteilles

Alcohol : 14%

Sugar: 6 g/l

Total acidity : 4g H₂SO₄/l