



Le Grand Bouqueteau

ROSE CHINON 2019 - 100% Cabernet Franc

2019 is likely to be desired with, depending on the sector, about a third or even half the harvest than the previous year, especially in the west of the department (Chinon, Bourgueil, Saint-Nicolas...). This is mainly due to the different climatic hazards of the year. Frost, hail, coulure and finally drought this summer, have not spared the winemakers throughout the year 2019.

Fortunately, the moderate rainfall in September allowed the grapes to swell and reach a beautiful maturity. Coupled with its greater rarity, this suggests an even more promising 2019 vintage.



SOIL:

13 to 45 years old vine on alluvial sand and chalky-clayey.

HARVESTING:

Mechanical harvest late September.

WINE MAKING :

This is a direct press rose wine.

From the harvest, we put the grape in the press and this is enough to get the clear pale rosé that we are looking for. The fermentation looks like a white wine fermentation at low temperature (16 to 18°C or 65 to 68°F)

MATURING:

This wine has been racked twice and bottles early January 2020.

TASTING NOTES:

- Clear pale Orange.
- Floral notes with citrus and english sweets hint.
- Dry and very aromatic with a nice long finish and a very pleasant after taste.
- To drink until end of 2020

RECOMMENDED FOR:

- BBQ, white meat, salad, pizza.
- Any light lunch
- Great by itself.

- serve at 8-10°C

