



Chavet
VIGNERONS PAR NATURE
Menetou-Salon
WWW.CHAVET-VINS.COM

A.O.C. MENETOU-SALON "CUVÉE TRADITION" ROSÉ 2017

TECHNICAL DATA SHEET

SOIL TYPE:

Clayey and chalky, kimmeridgian
(known locally as: "hen's ear")

EXPOSURE:

South, South-West

GRAPE VARIETY:

Pinot noir, 100 %

PLANTATION DENSITY:

6400 plants / Ha

AVERAGE AGE OF VINES:

about 20 years

PRUNING:

Guyot cane (*baguette*) of seven buds maximum +renewal spur (*courson*) of 2 buds

PRODUCTIVITY:

63 Hectoliters /hectare (maximum)

WINE HARVEST:

Mechanical and manual. Destemming.

ROSÉ WINE-MAKING:

70% press rosé and 30 % bleeding rosé.
Stainless steel tank.

MALOLACTIC FERMENTATION:

no

FINING AGENT:

Bentonite

TECHNICAL ANALYSIS:

Alcohol: 13 %/Vol, Residual sugars: 2 g/L, Acidity: 4,20 g/L (H2SO4)

DATE OF BOTTLING:

from January 2018 to August 2018

MARKET:

restaurants, private individuals, export

TASTING

1) VISUAL EXAMINATION

Very clear and bright wine. Light pink colour.

2) BOUQUET

Very characteristic smell of Pinot. Floral and fruity shades.

3) TASTE

Fresh and pleasant taste.

CONCLUSION

Very interesting wine to discover the Pinot rosé. Indispensable with exotic meals (*sushi, tandoori...*).

