



Le Grand Bouqueteau

Le Grand Bouqueteau is attached to the Château du Coudray Montpensier whose vineyard has been mostly planted by the Feray family in 1999. 3 Hectares of old vines already existed at this time. The cellar has been built next to it in a lieudit named "Le Grand Bouqueteau".

After a series of solar vintages, 2021 reconnected with a cooler weather, perfectly suited to the Loire Valley vineyard. High fluctuation in temperature slowed down the grape ripening. Grape berries could keep acidity while sugar built up slowly. These conditions are favorable to the winemaking of rosé.



LE GRAND BOUQUETEAU CHINON ROSE 2021

GRAPE VARIETY: 100% Cabernet Franc

WINEMAKING:

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

TASTING NOTES:

Clear pale orange.

Floral notes with citrus

Good acidity with a nice finish

RECOMMENDED FOR:

BBQ, white meat, salad, pizza.

Any light lunch

Great by itself.

Serve at 8-10°C