



### *Vin du Val de Loire*

**Appellation** : Aoc Touraine

**Origin** : Danielle de l'Ansée

**Grape Varieties** : 80 % Cabernet Franc, & 20% côt malbec

**Soils** : 5 ha of chalky-clay soils of « Les Faitaux » and « Les Bas Quartauts », with southern exposure.

**Viticulture** : For making this wine, the harvest purchase is concluded within a strict schedule of conditions.

**Wine growing**: Under supervised control and the soil is worked regularly.

**Wine-making** : The grapes are selected and de-stalked. Long wine-making process at low temperature for 3 to 4 weeks.

**Tasting** : An elegant blending of Cabernet, and Côt, this Rosé de Touraine has a salmon colour. The nose suggests raspberry, fresh grass and thyme aromas. Acidulous in the mouth, FRISSON D'ETE shivers in lightness and delicacy.

To be served at 8° à 10°C.