



Vin du Val de Loire

Appellation : Aoc Touraine

Origin : Danielle de l'Ansée

Grape Varieties : 80 % Cabernet Franc, & 20% còt 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 Còt, 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.