

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.



Appellation : Aoc Touraine

Origin : Danielle de l'Ansee

Grape Varieties : 70 % Cabernet Franc, & 30 % 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 destalked. 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.