



Wijnfiche

## **Vignoble Dubreuil – Rosé | Touraine AOP Gamay France (Frankrijk) – 2023**

### **Domain**

#### **Vignoble Dubreuil**

Laure and Stéphane have for many years been committed to an agricultural method that promotes soil biodiversity and the reduction of treatment agents, called HVE (Haute Valeur Environnementale).

The estate extends over 50 hectares of vines in production in the municipalities of Couddes and Oisly in the Loir-et-Cher, the land of their ancestors. More than seven generations have lived and worked on this soil with passion and love for wine.

They mainly produce the Sauvignon-Blanc grape variety, an emblematic grape variety of the region, under the Touraine Sauvignon and Touraine Oisly appellations. Other grape varieties are for white wines: Chardonnay and Chenin blanc and for red and rosé wines: Gamay Noir, Cabernet-Franc and Malbec (Côt).

### **Vinification**

The soil consists of a mixture of sand and clay, and the total vineyard area is 3 hectares. The planting density is 6,000 vines per hectare. The grapes are harvested at cool temperatures, immediately pressed, and vinified in stainless steel vats. They are aged for 4 to 6 months.

### **Taste**

We see a bright pink color in the glass. The nose offers a pleasant mix of herbs and raspberries. On the palate, it is a dry rosé with a subtle taste of red fruit and a pleasing freshness.

### **Food pairing**

Meat - cut cold | Summer fruit salad | Grillades

## General information

Type: Rosé

Grape varieties: Cabernet Franc (50%), Gamay (50%)

Storage (years): + 1-2

Serving temperature: 8-10 °C

Taste profile: Fruity fresh

