



## AOC TOURAINE METHODE TRADITIONNELLE Rosé

Grape variety: 80 % Cabernet Franc – 20 % Cabernet Sauvignon

Terroir: Sand on flinty clay

Specificity: Dry Rosé, sparkling wine  
12.5 % Alco/Vol  
Sugar 20g/litre

Winemaking method: Smooth pressing  
Settling during 36 to 48 hours  
Fermentation in stainless-steel vat at 18 – 19°C (64 – 70°F)  
Maturing on fine lies during 4 months, in stainless-steel tank

Secon Fermentation: Bottling then fermentation on racks during 12 months minimum in tufa cellar

Tasting: **EYE** - Salmon pink color  
**NOSE** - Fruity red scents  
**MOUTH** - Fine and long lasting bubbles, fruity with strawberry and red currant aromas

Accompaniment: Aperitifs Cocktails  
It's a wine for grand events, but also great at any time

Serve it well chilled, at 7 – 8°C (45°F), not ice cold.

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Capital : 269 835 € - SIRET 326 714 409 00017 - RCS BLOIS D 326 714 409 - T.V.A. FR 46 326 714 409 - APE 011A