

GROLLEAU ROSÉ

IGP Val de Loire



■ GRAPE VARIETY

100% Grolleau Noir

■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Terroir on clear and siliceous soil developed on a micaschist mother.

■ WINEMAKING PROCESS

Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C.

■ TASTING NOTES

Robe: pale and salmon pink.

Nose: lightly acidulous, red fruits (strawberry and raspberry).

Mouth: round, very fresh of red fruits, light and easy to drink.

■ AGE OF THE VINES

20-year-old vines

■ AGEING

2-3 years

■ ALCOHOLIC DEGREE

12%

