

# MYSTERRES ROSE

IGP Val de Loire



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## ■ 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 and malolactique fermentation.

## ■ 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

9.5%



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