



ROSÉ **Domaine de Pierre** AOC TOURAINE

Domaine de Pierre Les Grandes Bruyères is a rosé for springtime. This lovely wine is the result of a direct pressing, the bunches are fully mature when harvested giving a wine that is fresh and fruity but also has character and body. *Les Grandes Bruyères* is a speciality of the domaine, produced in very small quantities.

Technical information :

Vintage: 2020
Appellation: AOC Touraine
Colour: rosé wine
Grape variety: gamay, côt, cabernet, pineau d'aunis
Alcohol: 12,5 %
Residual sugar: 3,0 g/l
Soil: sandy soil of Sologne
Age of vines: 18-30 years old
Planting density: 5500 vines / ha
Yield: 60 hl / ha
Fermentation: low temperature fermentation over a period of 2 weeks
Ageing: 3 months on its fine lees
No of bottles produced: 13 000

Serving advice:

Température : from 11 to 13°C
Drink between January 2021 and 2022



Tasting note from Henri Chapon

UK Sommelier of the Year, Finaliste at the European Sommelier Competition

Henri Chapon : « *And yes, it's possible to make rosés, sparkling to the eye and with lovely sweet aromas elsewhere, not just in the South of France. In using really ripe red grapes, Lionel has made here a fresh rosé, fruity and with intensity. This Touraine rosé has a beautiful colour coming from the maturity of the fruit. The nose is open and fruity, with aromas of jam and strawberry bonbons. The palate is supple, round and very aromatic. Notes of boiled sweets, ripe peaches and a touch of cinnamon. The finish is supple with an agreeable touch of softness, a very pleasant rosé. Its maturity and flexibility make it an ideal wine for summer aperitifs but also to accompany charcuterie and even to drink throughout a meal. Serve it between 11 and 13°C.* »

6 chemin des étangs
41700 CHOUSSEY
tél : + 33.(0)2.54.71.55.02
portable : + 33.(0)6.72.50.16.47
info@lionelgosseaume.fr