



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



METHODE TRADITIONNELLE
TOURAINE ROSE



AOP TOURAINE

GRAPE VARIETY: 35 % Gamay et 65 % Grolleau

SOIL: Limestone-clay, Subsoil: Tuffeau limestone.

YIELD: 40 l/ha

ALCOHOL: 12.0%. **RESIDUAL SUGAR:** 10 g/l **pH:** 3.30

NATURAL CORC FORMATS: 0,75 l

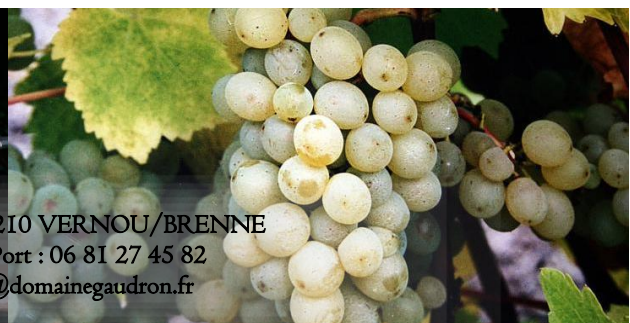
WINE MAKING PROCESS: The grapes are harvested when ripe, they are then pressed slowly using a pneumatic press. Cold settling of the musts for 48 hours. Long fermentation. Second fermentation in bottles in the cellar at 12° after addition of a liqueur and yeast. Aged on slats for a minimum of 12 months with riddling.

TASTING NOTES: Quite fine and lively bubbles, developing aromas of citrus fruits with red fruits. The mouth is fresh and lively.

WINE AND FOOD: Suitable as an accompaniment to aperitifs, buffets, desserts.

EVOLUTION: To be enjoyed now

SERVE BETWEEN: 8-10 °C



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