

DANIELLE DE L'ANSEE ROSE

Appellation : Aoc Touraine

Origin : Domaine GIBAULT

Grape Varieties : 80 % Cabernet Franc et 20 % Côt

Soils : 3.75 acres of chalky-clay soils of « Les Faitaux » and « Les Bas Quartauts », with southern exposure.

Wine-making : The grapes are selected and de-stalked. Long wine-making process at low temperature for 3 to 4 weeks.

Wine growing : Under supervised control and the soil is worked regularly.

Tasting : An elegant blending of Cabernet, Gamay and Côt, this Rosé de Touraine has a salmon colour. The nose suggests raspberry, fresh grass and thyme aromas. Acidulous in the mouth, the wine shivers in lightness and delicacy.

Temperature : To be served at 8° to 10 ° c.
