

Subtilité





CHANT DE LUNE IS A LOVELY PALE-PINK COLORED WINE MADE FROM LOW-YIELDING GAMAY

VAL DE LOIRE

GAMAY ROSÉ

TERROIR & WINEMAKING:

Clay-limestone slopes with flint incrustations found on the river Cher's right bank, called perruches. Our Touraine Rosé undergoes cold prefermentation stalling, low temperature

fermentation followed by six months of maturing in stainless steel tanks. This wine is a product of sustainable winemaking, with minimum intervention to ensure the purest rosé and expression of our Terroir.

TASTING NOTES:

Chant de Lune is a lovely pale-pink colored wine made from low-yielding Gamay. The nose is enticing with fresh, lively notes of citrus fruit, red berries and floral hints. It is vividly fresh on the palate, medium-bodied with raspberry flavours mingling with grapey and citrus notes.

FOOD PAIRING:

Served between 10°C and 12°C, this wine will be best served as an aperitif or with grilled fish or white meats.

REGION: Val de Loire APPELATION: AOP Touraine COLOR: Rosé VINTAGE: 2020 VARIETAL: 100% Gamay

MATURATION.

Stainless steel tanks, on fine lies ALCOHOL: 12.5% alc. CLOSURE: Cork SIZE: 750ml



