

2020 is a very nice vintage in Touraine. We were lucky to have an early vintage with exceptional quality and maturity. This allowed us to choose the harvest dates according to the grape varieties and wines we want to make. The salutary rainy episodes at the end of August resumed maturity slowed by the heat and drought of the summer. The harvest was favored by the contrasting weather in September, marked by a hot and dry period almost scorching followed by rainy episodes.



Appellation : Aoc Touraine

Origin : Danielle de l'Ansee

Grape Varieties : 70 % Cabernet Franc, & 30 % còt malbec

Soils : 5 ha of chalky-clay soils of « Les Faitaux » and « Les Bas Quartauts », with southern exposure.

Viticulture : For making this wine, the harvest purchase is concluded within a strict schedule of conditions.

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

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

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

To be served at 8° à 10°C.