

Rousseau Frères

Touraine Noble Joué

Malvoisie

Brut Sensation

L'automne

Touraine Noble Joué 2018

SOIL

Established in the suburb of Tours, in Esvres, the Touraine Noble Joué's soil is mainly clayey-siliceous and sandy-siliceous, with a lot of stone flint in the surface. These grounds are located on a table-land above the Indre river.

GRAPES

Blending of 3 Pinots, called « Noble »

- Pinot Meunier : 50%
- Pinot Gris : 35%
- Pinot Noir : 15%

VINIFICATION

Immediately pressed, the grapes give a grey wine, called "Partridge eye pink".

Harvested from the 6th to the 17th of September, with a potential alcohol content of 13.7°, this wine has been made in bio-control without addition of sulfur.

Alcoholic fermentation with temperature control at 17-20° during 3 weeks. Maturing on fine lees for 4 months. Bottling in the spring.

TASTING

This is a very aromatic, rich wine with a beautiful freshness, which can be tasted either as an aperitif or with starters. It can be matched with fish in sauce, white meat, couscous, exotic dishes and grill too.

Drink in the 2-5 years to preserve all its flavors.

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Le Vau 37320 Esvres

Tel: 02 47 26 44 45

rousseau-freres@wanadoo.fr

www.rousseau-freres.com