



## Touraine Noble Joué 2018

### « Côté Dorée »

#### SOIL

The soil is mainly clayey-siliceous with a limestone subsoil between 60 at 80 cm and located around the Château de la Dorée.

#### 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 mid-September, with a potential alcohol content of 14°, this wine has been made in bio-control, and put into barrels of 400L, which used to have Malvoisie Dernier Tri 2014 and 2015.

The alcoholic fermentation has been made only with natural yeasts.

Fermentation and maturing in barrels during 9 to 12 months, then filtration and put into bottles.

#### TASTING

This is a very aromatic, rich and powerful wine, with a superb length in the mouth.

It's a gastronomic wine and it can be served in aperitif or with starters, fish and white meats, and it's ideal with spicy meals, curry, paella .....

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

*Rousseau Frères*

*Le Vau 37320 Esvres*

*Tel: 02 47 26 44 45*

[rousseau-freres@wanadoo.fr](mailto:rousseau-freres@wanadoo.fr)

[www.rousseau-freres.com](http://www.rousseau-freres.com)