

Rousseau Frères

Touraine Noble Joué

Malvoisie

Brut Sensation

L'automne

Côt 2018

SOIL

These clayey-siliceous grounds are located on a table-land above the Indre river.

GRAPS

The Côt, old grape used a lot in Touraine, is the synonym of Malbec in Bordeaux or Cahors. This is a powerful and tannic grape, that sometimes we qualify as rustic.

VINIFICATION

Harvested the 9th of October with a potential alcohol content of 13.2°.

Cold maceration during a week to extract all the perfums without tannins, then fermentation during 12 days at a temperature of 22° to 25 °.

Maturing on fine lees for 4 months, then put in bottles during spring.

TASTING

Round wine with strong cherry and violet aroma, full and supple on the palate.

This wine can be served during its first years to enjoy the fruit taste or wait for a few years.

Can be served with meats or strong cheeses.

To pour in a carafe few hours before serving.

Drink in the 2-10 years.

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