

Rosé VDF

Éric Louis

2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality. The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



Grape variety 80% pinot noir and 20% côt



Terroir Both grapes varieties flourish on clay and limestone soils.



Vinification & maturation Picked at optimum maturity, the grapes are pressed as soon as they are harvested, just as for white wines. There is a short time of contact between the grape juice and the skin, and as a result, the colour is light. The next operations : fermentation, maturing, stabilization and clarification are the same as those used for white wines.

Ageing The wine is then resting on its fine lees in thermoregulated stainless steel tanks until the bottling at Springtime.



Tasting A red fruit basket... The nose expresses fresh fruits and has a nice foral notes. In the mouth, this rosé is soft with nice taste of wild berries and delicate spicyness.



Service 8°C to 10°C

Food pairing Great companion of summer food such as grilled meats, salads, it also goes marvellously with your cocktail dinners, exotic meals and asian cuisine.

Ageing potential : 2 years depending on the vintage.

