

## Touraine Rosé





The Domaine des Echardières (meaning woodcock) is found in Angé. The cellar is cut into the limestone, or Turonian Calcaire, that looms over the popular Route des Varennes. Here, along the Cher River, made famous for its Chateaux and top-quality goat cheese, as well as its wine. Luc Poullain, who also makes our fabulous Touraine Sauvignon Blanc is a truly independent artisan, working with the limestone both from above and in its cool, humid caves. For a dozen years, Luc has also been the president of the newly formed AOP Chenonceau – named after the magical castle and its local vineyards.

This rosé is a classic blend of 5 preeminent varietals found in this area. Pineau d'Aunis brings elegance, Cot (Malbec) for sweetness and body, Cabernet Franc for structure, Grolleau for perfume, and Gamay for grip – and of course limestone for tension and elegance. The result is a rosé that is profound, delicious, refreshing, and deep.

Size: 750ml

Appellation: Touraine AOC

Soil Type: Sandy Siliceous Clay and Limestone Varieties: 20% Gamay, 20% Cabernet Franc 20% Pineau d'Aunis, 20% Grolleau, 20% Cot

Age of Vines: 30 years average

Farming: HVE3 Alcohol: 12.3%

Barrel Details: Stainless steel

