

## TECHNIQUE X MAÎTRISE

### Rosé – Crémant de Loire



*When Château de Minière demonstrates its talent and technical mastery, it offers originality and dynamism. Two and two make five.*

#### Origin :

**Crémant de Loire**  
**Cabernet Franc 100%**

Rosé sparkling wine

Dosage : Extra brut

Vintage : 2020

#### Composition :

**TERROIR:** "Les Champs de Minière" plots, vines 40 to 50 years old exclusively dedicated to the Château's sparkling wines. Sandy-silt soil, south/southwest exposure.

**VINEYARDS:** Single Guyot pruning, severe disbudding, manual leaf-thinning and green harvesting depending on the vintage. Totally grassed plots to encourage biological activity and protect the soil from erosion.

**HARVESTING:** Hand harvesting, sorting on stumps.

#### VINIFICATION:

- Gravity filling of the press with whole grapes.
- Semi-direct pressing (30-minute contact time).
- Fermentation in stainless-steel tanks with cold blocking.
- Foaming with natural grape juice.
- Aged on the lees for 3 years, disgorged and extra brut dosage.

#### Tasting notes:

Pale pink color. The subtle nose combines tart redcurrant and citrus notes. The palate is taut and well-balanced, with notes of red fruit and an attractive, tracing bubble.

#### WINE AND FOOD PAIRINGS:

A festive wine for aperitifs and desserts.  
It also pairs well with raw fish and fish en papillote.

#### SERVING:

Serve at 8°- 10°C.



Alcohol : 12,5 % vol  
Capacity : 75 cl  
Aging potential : 8 years