



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Domaine les Pierres d'Aureles, Petra, AOC Touraine, Rosé

AOC Touraine, Vallée de la Loire et Centre, France

Les Pierres d'Aurèle is an estate located in Saint-Georges-sur-Cher, taken over in 2010 by Pierre-André Frot and his wife. A trained oenologist with experience in prestigious Bordeaux and Burgundy domaines, Pierre-André channels his passion and meticulous approach into crafting expressive, terroir-driven wines from the diverse clay-silica and limestone soils surrounding Chenonceaux. With vines aged from 15 to over 100 years and a rich palette of Loire varietals - from Sauvignon Blanc to the more local Pine

### LOCATION

Oceanic with continental influence, tempered by the valleys of the Cher and the Loire.

### TERROIR

Limestone subsoil (Tufeaux) / Clay-silica soil with a stony dominance (Perruches) and loamy soil (Bournais).

### IN THE VINEYARD

30 to 50 y.o. vines. Single Guyot pruning. Permanent grass cover between the rows and mechanical weeding under the vines. Certified Terra Vitis and High Environmental Value (HVE).

### HARVEST

45 hL/ha on average. Around 3,000 bottles per year.

### WINEMAKING

Direct pressing. Vinification in stainless-steel tanks at low temperatures for 3 to 5 weeks.

### AGEING

Aged on fine lees in tanks. Bottled in spring.

### VARIETALS

Pineau d'Aunis, Grolleau, Gamay

### 12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Fruity rosé wine, opening with aromas of raspberry candy and strawberry. A fresh, delicious palate that finishes with finesse on notes of pepper and redcurrant.

### FOOD PAIRINGS

Serve between 9-11°C as an aperitif, with hot or cold starters, grilled dishes, or spicy cuisine (tajine, couscous, chicken curry, fajitas, etc.).

