



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Château de Minière, Rosé de Minière, AOP Bourgueil, Rosé

AOP Bourgueil, Vallée de la Loire et Centre, France

Château de Minière was handed down through a line of women for two centuries ever since Marie-Genevieve d'Espinay married Martial du Soulier in 1767 and brought him the property in her dowry. Since 2010, Sigurd and Kathleen Mareels – Van den Berghe became the proud owners of Minière and of the 29 ha vineyards.

PRESENTATION

A cuvée resulting from vines selected to obtain a fruity and fresh rosé.

IN THE VINEYARD

Kathleen has assumed responsibility for the estate, which now spreads over 15 hectares.

Young vines of 20-30 years old on Loire soil (sand + sandy-clay) which brings aromas and freshness.

Single Guyot pruning, disbudding.

WINEMAKING

The rosé is harvested in the first ones on the domain after a rigorous monitoring of the ripeness of the grapes. Mechanical harvesting and sorting of the berries in the cellar.

Fermentation in stainless steel tanks for 8 to 10 days at moderate temperature (16-18°C, 60-64°F) to increase the aromatic potential. Bottling in February to preserve the fruit.

VARIETAL

Cabernet franc 100%

13,5 % VOL.

GM: No.

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

SERVING

10°C/50°F

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

Pale pink color with golden reflections. Elegant and aromatic nose, with notes of peach and mango. The mouth is full and offers nice refreshing citrus notes.

FOOD PAIRINGS

Aperitif, mixed salads, raw or marinated fish, exotic fruit salad.

