



# 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.



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

