



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Château de Minière, Bulles de Minière, France, Rosé

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.

### TERROIR

Les Champs de Minière" plots dedicated to Bulles de Minière on sandy-loam soil. South/south-west exposure. Vines 40 to 50 years old.

### IN THE VINEYARD

Plots totally grassed to protect the soil from erosion, facilitate the development of biological activity and improve the health of the harvest by reducing the vigor of the vines.

### WINEMAKING

Direct pressing Racking. Fermentation in vats regulated at 16°. Fermentation blocked by cold temperatures. Bottled according to the traditional Champagne method.

### AGEING

Aged on laths for a minimum of 24 months. Disgorged and dosed with grape juice from the estate.

### VARIETAL

Cabernet franc 100%

GM: No.

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



### SERVING

Serve chilled at 10°-12° C (50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Sparkling rosé made from Cabern-Franc grapes, with hints of redcurrant and peach on a balanced, taut palate. A festive wine for aperitifs and fruity desserts.

### FOOD PAIRINGS

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



### Bruno Lafon Selection

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

