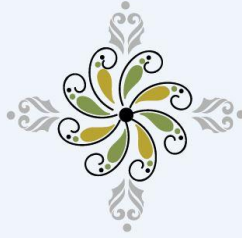


La Croix des Champs



Touraine Rosé La Croix des Champs

AOP Touraine, Vallée de la Loire et Centre, France

LOCATION

Most of the vineyards are located to the south-east of Tours, on the slopes overlooking the Cher and between the Cher and the Loire.

TERROIR

The Touraine vines are planted on gravel and sand soils.

WINEMAKING

Direct pressing, settling at low temperature then fermentation in stainless steel vats controlled at 68°F.

AGEING

Aged in stainless steel vats under inert gas to preserve the aromatic freshness.

VARIETALS

Gamay, Cabernet franc

SERVING

Serve chilled at 46-50°F.

VISUAL APPEARANCE

Brilliant pink colour.

AT NOSE

Delicious, fruity, intense nose with aromas of strawberries and English sweets.

ON THE PALATE

Fresh, crisp and well-balanced on the palate. Finishes with notes of fresh red fruit (raspberry).

FOOD PAIRINGS

It goes well with aperitifs, charcuterie platters, raw vegetable salads (vegetables and fresh cheeses, tabbouleh), grilled meats, white meats (chicken with lemongrass) and pasta dishes (penne with basil and pine nuts).

La Croix des Champs



TOURAINE
ROSÉ

MIS EN BOUTEILLE À LA PROPRIÉTÉ

