Touraine, Marie Dupin, AOP Bourgueil, Rosé







LOCATION: Situated on the north bank of the Loire, the Bourgueil vineyard covers almost 1300 hectares.

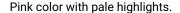
TERROIR: It benefits from a sheltered exposure and a particularly mild microclimate. The terroir of the Marie Dupin cuvée is characterised by superficial sand and gravelly soils, allowing the Cabernet Franc grape variety to express all its fruit aromatic potential.

WINEMAKING: Vinification by "Saignée" technique, followed by a fermentation in a temperature-controlled stainless steel vat.

VARIETALS: Cabernet franc 100% SERVING: Served chilled (10 - 12°C)

FOOD PAIRINGS: Ideal with tabbouleh, sun-dried tomato, mint and mozzarella salad, rillaud and fresh mushroom salad with raspberry vinegar, or pork medallions with raspberries.







crushed strawberries.



Elegant nose with aromas of raspberry and Fresh on the palate. Lovely sweetness on the finish.