



# Rosé de Loire «Osez»

## 2009

*A dry rosé, blazing fruit that highlights the refreshing side. A tangy finale, without heaviness or residual sugar. It is a wine for pleasure, to drink anytime.*

**Soil** Sand and gravel

**Grape variety** Cabernet Franc

**Age of vines** 21 year-old

**Yields** 50HI/Ha

**Vines** in conversion to organic culture since 2007

### **Manual Harvest**

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Pressing immediately following the harvest.

### **Wine making process**

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Cold racking to get the clearest juice as possible, spontaneous start of the fermentation that lasts about 60 days. Kept cold all winter and bottled in March.

### **Tasting**

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Dry rosé with peach and stone fruit flavours. A slight acidity and a very fruity wine that makes one want to extend the summer as long as possible.



**FREDERIC MABILEAU**

**VIGNERON**

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