



ROSE DE LOIRE
Appellation ROSE DE LOIRE Contrôlée
VINTAGE 2009
ROCHE DE ROSEE





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VINEYARD	Total Area dedicated to the wine: 4 hectares Situation: Oisly and Thenay plateau between the Cher and Loire Valley Grape : Cabernet franc, Gamay and Côt Soil : Clay-chalk, clay siliceous
HARVESTING	Mechanical and Manuel sorting table
YIELD	60 HI / hectare
VINIFICATION	After a maceration of 24 hours, the grapes are pressed and the must is allowed to ferment in thermo regulated at low temperature. Bottling is undertaken in the Spring following the Harvest.
AGEING	100% stainless steel vats for an aromatic, modern profile.
ANALYSIS	12,5 % alc. by vol Residual sugar: < 2gr/l
PRODUCTION	32 000 bottles
TASTING NOTES	A raspberry pink colour with orangey hints. Notes of small red fruits (strawberry, redcurrant) of English candy. Light, supple delicate and refreshing on the palate.
FOOD PAIRING	To be drunk as aperitif, grilled meat, sweet tarts and fruit salads Serving temperature: 8°C

About
Alpha Loire Estate

Alpha is the brightest star in the southern constellation of Centaurus. Our strategy is based on sustainable development and the influence of the stars on the vineyards. Working in harmony and with respect for the nature, we are committed to sharing informations about the enjoyment of food and wines in a lifestyle of moderation and responsibility. Recently established as producer of some of the best Estates along the Loire Valley, we are also able to offer a complete range of Loire Wines and take full advantage of the experience of its winemaking team and of the selection of rich diversity of soils and climates.