



Authenticity and Quality...

Rosé de Loire Domaine de Terrebrune



Thanks to its terroir, Rosé de Loire possesses an innate ability to express its softness and attractive fruity flavor from a early age.

Light and refreshing, well-structured thanks to the Cabernet Franc, this wine is supple, and pleasant.

WINE AND FOOD

Serve between 8°-10°C with
Aperitif - Mix salads - Cooked meats - Poultry - Grills - Barbecue

THE DOMAIN

The “Domaine de Terrebrune” is a family domain, made of 50 hectares of vines, producing 400,000 bottles/year. More than half of this production is rosé wine. Respect for the environment has a very high priority at Terrebrune. Their methods are both ecologically friendly and efficient in that they make use of the most recent technological innovations while preserving their natural heritage.

THE VINEYARD

Soil: Clay-gravelly with schist
Subsoil: Silty sand and clayey sand
Grape variety: Gamay 70%, Cabernet Franc 30%
Age of the vines: 20 years old
Area: 8 ha
Yield: 60 hl/ha
Production: 65,000 bottles/year

HARVEST

Mechanical

WINE MAKING PROCESS

- Very short skin contact
- Low temperature fermentation
- Maturing in stainless steel vats

TASTING NOTES

Dry rosé wine with a strong color. Full of freshness, graceful, very fruity (raspberry, strawberry aromas), an easy to drink wine.

EVOLUTION

To drink in the year following the vintage

REWARDS

2006 vintage:
Gold medal in Paris
Silver medal in Angers