



# GIENNOIS Rosé Domaine de Montbenoit– 2017

With its pale rose colour, this Coteaux du Giennois Rosé shows aromas of red fruits, fruit drop, and some spicy notes.

On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.

Heaps of red fruit aromas with hints of spice on the nose.









Finesse, freshness and pleasure...



## **FOOD PAIRING**

The best dishes to accompany this wine: grilled fish and meat, cured meats, as well as lightly spiced Asian dishes, or quite simply enjoy it while lounging around the pool.





AOP Giennois Rosé Centre Val de Loire Domaine de Montbenoit

# **PRESENTATION**

#### THE VINTAGE

2017 is the latest in a succession of early harvests. As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest — despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

#### **TERROIR**

Our Coteaux du Giennois Rosé vines are planted on limestone soils of Pougny and Saint Père, small villages located in the heart of the Centre-Loire area. This deep and typical Pinotnoir "terroir" provides wide complexity to our wine.

#### SITUATION

Situated between Gien and Cosne-sur-Loire, this vineyard of 191 hectares has a temperate climate thanks to the Loire River, with a continental influence from the east. It's planted on hillsides of the Loire extensions of the geologic formations of Sancerrois and Pouilly. Coteaux du Giennois is a small and recent appellation, even if one can find archeological evidences of winegrowing in this region since the 2nd century.

In full expansion with authentic wines that reveal the originality of their terroir.

#### **VARIETALS**

Pinot Noir: 100%

### WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature(15-18°C).

#### **AGEING**

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.