

Domaine Poupat & Fils

Vignerons depuis 1650

ROSE LE TROCADERO 2022

Grape varieties: 60% Gamay and 40% Pinot Noir

Terroir: Clay-Siliceous, facing South with an average age of the vines of 27 - 37 years.

Vinification & aging:

The harvest is sorted and pressed immediately after harvest. After a moderate pressing for 3 hours and settling for 24 to 48 hours, the alcoholic fermentation takes place at a temperature of 16-18 ° C, favoring the appearance of fine and intense aromas. This is followed by aging in tanks for 8 to 10 months on fine lees until bottling.

Personality:

Salmon color, with fresh and fruity aromas (strawberry, exotic fruit, “Harlequin” candy). Full and fleshy on the palate. Nice length with notes of lychee, redcurrant and strawberry.

Matching food and wine :

Aperitif, asparagus, cold meats, raclette, grilled meats, exotic food.

Serving temperature :

10 to 12 ° C

Occasions:

With family
With friends
Summer evenings

Cellaring potential:

2 to 3 years



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