

L'AUTOMNALE 2019

AOC Touraine

100% Côt/Malbec

SOIL

Clay siliceous soil.

VINIFICATION

Following the manual harvest, grapes are destemmed and the two fermentations will happen in stainless still tank with the grapes'skin.

Maturation during 24 months in oak barrels so the tannins will become rounder and the aromas gently mature.

Put in bottles with a slight filtration.

TASTING

It is a very aromatic wine, with red berries flavors. The mouth is powerful, with black cherries notes.

To serve with a meat or cheeses.

To be decanted two hours before serving.

PRESERVATION

Preservation from 5 to 15 years.



www.rousseau-freres.com

4 Le Vau – 37320 Esvres

contact@rousseau-freres.com | Tel : 02 47 26 44 45

