

MALVOISIE DERNIER TRI 2020

Vin de France

100% Pinot Gris.

Malvoisie is the local name for Pinot Gris, which makes up 30% of the Noble Joué but which is harvested late to make a mellow wine.

SOIL

The vineyard is located on a plateau above the river Indre, with siliceous-clay soil on top, and limestone at 20-30 cm.

VINIFICATION

Manually harvested, it is the second and last picking, with only noble rots and raisining (sun dry). Long fermentation in 400L oak barrels with natural yeasts.

This vintage has 165g of residual sugar.

TASTING

It is a very delicate sweet wine, with aromas of pear and pineapple. To drink as an aperitif, with a foie gras, blue or goat cheeses, or with apple and pear pies.

PRESERVATION

Can be kept in the cellar for 30 years. To decant before serving.



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