

MALVOISIE DU COMTE ODART

Vin de France/Wine of France

100% Pinot Gris

SOIL

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

VINIFICATION

The harvests are manual and carried out by successive pickings. We are looking for noble rot and raisining (drying by the sun/over-maturation). Fermentation is done at a temperature between 15 and 18 °C in stainless steel tanks, with natural yeasts. The duration of the fermentation is long, between 35 and 60 days, and we stop it by cooling down the tanks to 0° to block the yeasts and keeping the residual sugars to create a dessert wine. Aging on fine lees until bottling.

TASTING

This is a mellow wine that is very fine due its delicacy on the palate. The dominant bouquet is pear with a touch of pineapple.

It is enjoyed as an aperitif, with a foie gras, blue cheese or goat cheese, and potentially with pear or apple tarts.

2020: Only raisining due to the heat wave, which gives a fresh pear taste.

PRESERVATION

Preservation from 2 to 15 years. The ideal thing is to decant the wine a few hours before serving.



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