

TOURAINES NOBLE JOUÉ 2022

AOC Touraine Noble Joué

50% Pinot Meunier, 35% Pinot Gris, 15% Pinot Noir

SOIL

Established in the suburb of Tours, in Esvres, the Touraine Noble Joué's soil is mainly clayey-siliceous and sandy-siliceous, with a lot of stone flint in the surface.

These grounds are located on a table-land above the Indre River.

VINIFICATION

The three types of grapes are vinified separately. Immediately pressed, the grapes give a grey wine, called "Partridge eye pink". The alcoholic fermentation happened in 2 months under temperature control between 17-20° in stainless-steel tanks, with natural yeasts.

Maturing on fine lees for 3 months to gain aromas and roundness.

TASTING

Dried and hot spring and summer gave grapes full of sugar, with nice concentrations of aromas. The vintage 2022 is definitely a gastronomic rosé, powerful with a long finish.

It can be tasted either as an aperitif or with starters. It can be matched also with fish in sauce, white meat, couscous, or exotic dishes. Ideal during summer with grilled meat.

PRESERVATION

Drink in the 2-3 years to preserve all its flavors.



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