



Fernand & Sons Rosé 2021:

- AOC Coteaux du Giennois
- Grape variety : Pinot Noir 80% and Gamay 20%
- Soil : Limestone and clay

Grape Cultivation

- Organic cultivation
- « Guyot Poussard » pruning method
- Rigorous de-budding (set at 16 bunches per vine).
- Soil tillage

Winemaking

- The decision of harvest date is vitally important to the potential of our wines.
- Each plot is regularly visited in the period leading up to the harvest. Grapes are tasted and once optimum quality is reached, the harvest can begin.
- The plots dedicated to the development of rosé are suitable for reaching good maturity and at the same time maintaining the necessary freshness.
- Overnight maceration

Tasting

- Visual : Salmon color, coral highlights
- Nose : First discreet nose with notes of melon and yellow peaches. After aeration, notes of caramel and licorice come to complexify this nose.
- Palate : Fresh attack on the floral and mineral notes. The mouth is well textured and salivating. At the end of the mouth, we find slightly fermented aromas of banana and lychee. A fresh and pleasant wine.
- Agreement dishes : This wine will accompany all kinds of summer dishes.

