



CHATEAU ROUSSET

COTEAUX DE L'AUBANCE

2018



GRAPE VARIETY

Chenin 100%

TERROIR

Schisty-sandstone in Juigné sur Loire.

WINEMAKING

Waiting for an overmaturity of the grapes.

Manual harvest.

A low alcoholic fermentation in barrels.

Racking and long maturation in barrels.

TASTING

Served between 6°C and 8°C (43°F and 46°F)

FOOD AND WINE PAIRINGS

Château Rousset 2018 will be enjoyed with foie gras and some cheeses.

But you can taste it with some dessert.



SCEA DOMAINE DE BOIS MOZÉ
LE BOIS MOZÉ - COUTURES - 49320 BRISSAC LOIRE AUBANCE
+ 33 (0) 2 41 57 91 28 - ACCUEIL@BOIS-MOZE.FR

