



CHATEAU ROUSSET

COTEAUX DE L'AUBANCE

2011

GRAPE VARIETY

Chenin 100%

TERROIR

Schist-sandstone in Juigné sur Loire.

WINEMAKING

Overmaturity of the grapes before picking.

Manual harvest.

A low alcoholic fermentation in barrels.

The fermentation naturally stops around May.

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 2011 will be enjoyed with foie gras and some cheeses.

It can also be tasted with some desserts.



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