



## Les Giroflées

In 2004, « **Les Giroflées** » has been produced from vines that have stayed in very good sanitary condition until late october. The high potential (14,2% vol.) allowed us to create this semi-dry rosé (35 grams of residual sugar).

### ■ APPELLATION:

- Soft rosé (semi-dry). French table wine.

### ■ GRAPE VARIETY:

- Pineau d'Aunis with a touch of Grolleau. Old vines.

The wines are always produced from grapes dried by over-maturation.

### ■ SOIL (TERROIR):

- Clayey and siliceous clay with flint on tuffeau (limestone). The soils with strong clays are favourable for reds.

### ■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.

- Very low yields (inferior to 10 hl/ha). Manual harvest.

### ■ VINIFICATION:

- The vinification takes place in vats in low temperature cellars.

- The final balance is the work of nature.

### ■ TASTING:

- Slightly sparkling orange pink. Delicate nose of red soft fruits, of white flowers and sweet spices. The mouth is perfectly structured, and the sweetness is perfectly balanced with a little acidity. The body is very attractive with purity of expression. This is a lovely wine, which would be perfect with a dessert that wasn't too sweet. *Remi Loisel, april 2006.*

### ■ SERVICE:

- Goes with: aperitif, red fruits salad, light desserts.

- Serve at 10-12°C.

