



# Domaine Patrick Vauvy, Rosé de Touraine, Loire, France, 2022

## Producer Profile

Patrick Vauvy manages 30 hectares of vines, the majority planted with Sauvignon Blanc.

The Domaine has been in the hands of the Vauvy family for generations, Patrick took over and has brought new vision and an experimental style to the Domaine. He is often the last of his neighbours to harvest. Located above the banks of the Cher River, the soil is predominantly sand based giving the wines a fruit driven, immediately appealing style.

## Viticulture

Long pruning, using a spring debudding and a summer thinning to further control yields and ensure quality and ripeness at harvest. The young vines are harvested by hand and the rest mechanically. Patrick is always the last to harvest in the area in his quest to achieve a rich, ripe style.

## Winemaking

The grapes are destemmed on arrival and pressed gently to release the pale rosé juice which then fermented at a cool temperature.

## Tasting Note

A pale salmon coloured rosé. On the nose this wine is floral but there are hints of spice which follow through to the palate. The palate combines volume and freshness in equal measure and the satisfying finish will leave you wanting more.

## Food Matching

This wine enhances the enjoyment of smoked meats and cheeses but can be enjoyed as an aperitif at any time.



Product code: 1143

## Technical Details

### Varieties:

Gamay 40%

Cabernet Franc 15%

Others 45%



**ABV:** 13.5%

**Closure:** Technical cork

**Colour:** Rose

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

No oak ageing

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