



LA ROUE QUI TOURNE rosé

Rosé sparkling wine, Vin de France, 2 100 bottles produced

Variety : **Gamay** 100%, 50 years old vine

Terroir : Very good draining soil with a lot flint and “cornule”. Clay-limestone subsoil. The vineyard is exposed of the south hillside of the “Indre”.

Work in the vineyard : No use of synthetic chemical products, no herbicide. Vineyard ploughed. The treatment are reduced to the minimum needed and are only made of copper and sulphur. Disbudding and hand harvested in small trays.

Yield : **40 HL/Ha**

Vinification : Fermentations alcoholic in vat with natural yeasts. Bottling is made before the end of the fermentation which continues in the bottle, creating the gaz (average of 2 to 3 bars per bottle).

Food pairing: Aperitif, cured meats, chocolate desert...