

# DOMAINE DU VIEIL ORME

TOURAINE – GABRIEL BRUT

LOIRE

## Story

The history of the Estate goes back to 1849. It has been handed over from father to son in the heart of the Loire region, in Saint Julien de Chedon, a very small village close to Montrichard. It is part of the Touraine area.

Today this Estate is ran by Laurent Benoist and his wife Estelle. They strongly invested with new technologies to have a brand new cellar to keep improving the quality of their wines.

The environmental factor is also very important with only sustainable farming, leaving the grass in between the rows, manual leafing, pre-harvest to have less grapes and a better homogeneous quality.

## Grape variety

100% Cabernet Franc

## Terroir

Soil : Clay-with-flints

Exposition : South – South East

Altitude : 490 ft

Average age of the vines : 30 yo

Surface area : 2 ha

Yield : 52 hl / ha

## Winemaking

Harvest early in the morning to preserve freshness and avoid oxidation of the fruit. Quick pressing. Alcoholic fermentation in stainless-steel tanks at low temperature.

Aging for 6 months in stainless-steel tanks.

Filtration and clarification. Addition of chosen yeasts. Second fermentation in the bottle (traditional method).

Minimum aging time in bottle for sparkling Touraine (regulation) : 9 months.

This Touraine sparkling rosé is laid on racks for 18 months to ensure the quality and finesse of the bubbles.

Disgorging and dosage at 3g/L.

## Tasting notes

Color : Pale flecks, salmon pink

Nose : notes of red berries such as morello cherries.

Palate : red berries again with good concentration. Delicate and abundant bubbles bringing freshness and finesse. Lively with a smooth and supple evolution. Light to medium bodied with fresh fruit flavours and refreshing acidity.

## Pairing suggestions

Ideal as an aperitif. A great accompaniment to a mushroom risotto and especially well suited to desserts such as wild strawberry tart or red berry tiramisu.

