

# DOMAINE DE LA PETITE ROCHE

CRÉMANT DE LOIRE – ORIGINE BRUT ROSÉ

LOIRE

## Story

The Regnard family got its first vines right after the French Revolution in 1791. Today, the estate covers 83 hectares with both Chenin Blanc and Cabernet Franc.

Located in the heart of the Loire Valley, in the middle of the Châteaux de la Loire, Domaine de la Petite Roche enjoys a diversity of terroirs from schists to limestone and sand. This allow the domain to produce a range wines with finesse and character, for any occasion.

Farming philosophy : Sustainable HVE 3 (2019) / Terra Vitis (2018)

## Vineyard Information

Grape varieties : 100% Pinot noir

Plot size : 1,2 ha (2,96 Acres)

Average age of the vines : 20-25 years

East facing

Elevation : 100m

Soils : Clay-limestone soils

### FARMING PRACTICES

- Training method : Guyot
- No herbicide / No pesticide
- Cover crops
- Regular work of the soils

## Winemaking

- Hand picked grapes/ Destemming (100%)
- Pneumatic press
- Direct pressing rosé : separation of the free-run juice and the pressed juice for a better fineness of the base wine.
- Fermentation : Stainless steel tank / 15 days at 60-68°F
- Aging : 16 months minimum on slot
- Fined : Yes
- Disgorgement : Yes
- Dosage : between 5-6 g/l

## Tasting notes

Fresh and intense nose of red berries. The palate is voluptuous on the entry thanks to fine bubbles, then revealing notes of morello cherry and red currant. Lingering finish.

