

Les-Capriades

Piège à filles Rosé

Vin de France



Wine	Les Capriades Vin de France Piège à filles Rosé
Winemaker	Pascale Potaire
Appellation	Vin de France
Cuvée	Piège à filles Rosé
Red/White/Rose	Rosé
Year	2011
Grape variety	90% Gamay, 10% Cabernet Franc
Alcohol	12%
Terroir	Limestone and clay
Viticulture	Pascale and his business partner Moses Gadouche source the grapes from this wine near their village Faverolles sur Cher which lies close to the Cher River a few kilometres east of the city of Tours.
Wine-making	This wine begins fermenting in a tank and then is transferred to the bottles and sealed with a crown seal. The fermentation continues in the bottle and is not disgorged so that you will see the dead yeasts which are precipitated. This winemaking technique produces wines that are called Petillant Naturels.

Notes

Pascal is well known in the Loire for his expertise in making this style of wine. In fact Bertrand Celce who authors the famous Wine Terroirs blog refers to Pascal in this way:

"his expertise in natural sparkling making him a reference for other winemakers who want to raise and handle a cuvée of natural bubbly".

The wine is made without any dosage (the addition of sugar) and also without the addition of any sulphur. It is possible to detect a tiny bit of residual sugar but it is at a level that makes the drink even more alluring.

This wine is perfect as an aperitif, with or without food. It is also a great pick-me-up at the end of the night.

Location

