



**ROSÉ
DE
CHAMBRUN
VINTAGE 2020**



ABV : 12.64% alc/vol

TA : 3.08

Residual sugar : 0.38

Created in 2019 from a high quality Cabernet Franc plot at Château de Chambrun. With this cuvee, we would like to represent this famous red wine terroir under a different way with an elegant and sensual bottle shape.

This very « pale » rosé doesn't have any sugar left. It deserves its very rich aromatic range to a top grape variety showing the best best on Chambrun terroirs : le **Cabernet Franc**.

BLENDING

100% Cabernet Franc

TERROIR

Surface: **1.9 hectares**

Soil: Sandy clay

Surface : Gravel

Planting density: 6500 vines / ha

Average age of vines: about 32 years old

WINEGROWING

4 ways of grass growing : earthing / unearthing

Integrated grass growing

Organic process in conversion since 2017

WINEMAKING

Hand harvest at 6.00am on Monday, September 11th

Densimetric sorting table (densibaie)

Direct and **flash pneumatic pression under CO2** to preserve the fruit potential.

Vinification in our new Italian concrete tanks, wall thermoregulated.

Tank ageing lasts 4 months

Bottling : March 1st, 2021

TASTING NOTES

Intense peach and exotic fruits aromas supported by a natural freshness.

In mouth, fresh red fruits aromas well balanced without an excessive level of alcohol or acidity.

Vignobles Moncets & Chambrun

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