

# Cabochard 2018

Côte roannaise AOP dry rosé



Familial property of 35ha, cultivated in high density, on the eastern foothills of the Massif Central, near the *gorges de la Loire*.



**Terroir** Blend of parcels on granite and sandy granite soils.  
Trellised vines. Single Guyot pruning.  
High plantation density : 8,500 vines/ha.

**Viticulture** Biodynamic.  
Manual harvests.

**Vinification** *Saignée* method.  
Cold settling of the juice.  
Alcoholic fermentation with indigenous yeasts.  
Partial malolactic fermentation.  
Aged 3 months in cement tanks.  
Light filtration, bottled by the domaine's team.


**Grape variety** Gamay St-Romain


**Alcohol content** 12%/vol


**Formats** 75cl

**Organic wine** In conversion

**Closure** Screw cap

 11°C

 2 years

 Aperitifs, salads,  
Barbecue



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