



# MEDEVILLE SÉLECTION

## Domaine de la Rochette



Domaine de la Rochette is a family Domain of 45 ha in AOC Touraine and AOC Touraine Chenonceaux. Vignerons from father to son for four generations, Vincent Leclair took over the family Domain in 2014, to his father François. Its aim: to give pleasure by producing quality wines and expressing their terroir.

The Domaine is located in the pretty wine village of Pouillé, in the Cher Valley between the Château de Chenonceau and the Zoopark de Beauval. Its terroir benefits from a temperate climate with oceanic influence and chalky, tufa, clay-limestone soils known locally as «Aubuis» and flinty clays called «Perruche», which gives wines of character.



### Appellation

Touraine



### Grape varieties

100% Gamay



### Soil - Age of the Vineyard

45 Hectares - The soil is "perruche" type made up of clay-with-flints with a certain proportion of silica and gravel. Most of the parcels are in "première côte» having an excellent aspect and a rather important slope allowing the flow of exedent of water.



### Vinification

The greatest care is taken to protect the grapes from damage during the harvest. A sorting is realised before the setting in press. The fermentation is of "semi carbonic" type, which is to stay shielded from air and in an environment of carbon dioxide, making it possible to obtain more elegant and fruity aroma.



### Tasting notes

You will discover an elegant and a fond of delicacies wine, not much tannic. A red ruby colour wine with red berries bouquet is the characteristic aspect of the Gamay. Serve fresh at 10 –12°C and drink it while it is young and consume with in the two following years.



### Suggested dishes

Enjoyed with all types of meals, cold meats, salads, meats...