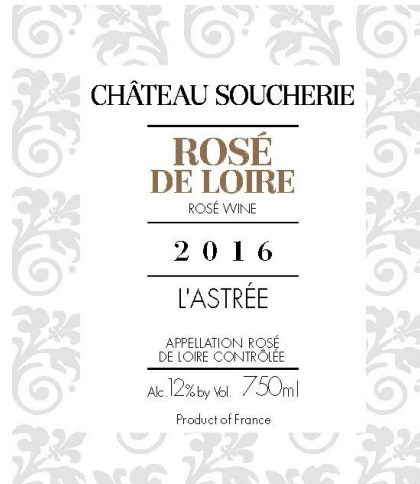


Château Soucherie



Rosé de Loire Astrée



At a Glance:

- **Appellation:** AOC Rosé de Loire
- **Encépagement:** Gamay (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Astrée lieu-dit near Rochefort-Sur-Loire
- **Soil Types and Compositions:** Schistous clay
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Guyot, vines average 35 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in late September

In The Cellar:

- **Fermentation:** In stainless-steel tanks with selected yeasts
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** 100% direct press
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied after fermentation and at bottling, with c. 20 mg/l free sulfur

In The Glass:

2019 marks the first vintage from flowering to harvest for Soucherie's new chef de cave Vianney de Tastes, whose skilled, delicate touch resulted in a rosé of excellent poise. Produced entirely from direct-press Gamay planted in the Astrée vineyard—a departure from the Grolleau-Gamay blend of the previous vintage—this Rosé de Loire is ethereally pale, pouring a glinting light-copper in the glass. The palate continues the theme, with vivacious acidity and a captivating combination of serenity and energy; one gets all the prettiness of Gamay without any of the excess roundness to which it is sometimes prone.