

Château de l'Éperonnière



Rosé de Loire



At a Glance:

- **Appellation:** AOC Rosé de Loire
- **Encépagement:** Cabernet Franc (80%), Grolleau (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From various parcels surrounding the Château near the village of Rochefort sur Loire
- **Soil Types and Compositions:** Schistous clay limestone with some sand
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Guyot, vines average 15 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 75-80 hl/Ha
- **Average Harvest Date and Type:** Mechanical harvest, usually mid-September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** c. 6 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Wine is entirely press wine
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied at racking and at bottling

In The Glass:

Produced entirely via direct press and aged in stainless-steel tanks, Matthieu Tijou's Rosé de Loire offers juicy and slightly candied fruit, with strawberry and cherry-pit notes enrobing a subtle hint of varietal greenness. In broader good news, Mathieu will be beginning the process of obtaining organic certification as of the 2019 vintage (he has worked mainly organically for some years now).