

Grange Tiphaine



Touraine
2010
rosé
Riage Tournant sec
LOIRE

Certified Organic

Varietals

Côt (Malbec), Gamay, Grolleau

Soil

Clay with silex.

Age of Vines 25 years old.

Pairing

La Grange Tiphaine was created at the end of the 19th century by Alfonse Delecheneau, followed by three generations: Adrien, Jackie & now Damien. Coralie, Damien's wife, has now joined the family as a fully active partner in the life & work of their 10 hectares vineyard. Damien's talent as a winemaker is evidenced by the multitude of beautifully balanced, elegant, precise red, white, rosé & sparkling wines that he crafts from five different varietals: Chenin blanc, Côt (Malbec), Gamay, Cabernet Franc, & even the ancient & rare Loire variety called Grolleau. The wines are in the AOCs of Touraine Amboise & Montlouis sur Loire.

The wines are all different: tender or round, fine or fruit filled, dry or sweet, but they all share the common thread of careful work in the vines that make for beautifully balanced, terroir driven, precise wines.

Riage Tournant sec (2010):

Vinification:

Natural grasses grow in the vines that make up this rosé. The harvest is done by hand & with four different selections in the vines according to ripeness (September 18, 21, 22 & 29). 100% direct press rosé with the alcoholic fermentation at low temperatures.

Tasting Notes: The blending of Côt (Malbec), Gamay & Grolleau makes for an intense aromatic palate with a long finish. Nuances of color & freshness.