# CHATEAU LAUROU TRADITION ROSE

AOP FRONTON



# Lionel Osmin & Cie Le sud-ouest... VIVRE, BOIRE ET MANGER.

## PROFILE :

Chateau Laurou is located 30 kilometers north from Toulouse and 3 km from the banks of the Tarn river, in the heart of the AOP Fronton. Since 2013, 50 hectares have been cultivated organically around its main grape variety: Négrette (and complimented by few heactares of Syrah, Cabernets franc and Cabernet sauvignon).

#### WINEGROWING:

- Cépages : 55% Négrette 10% Gamay 20% Cabernet Franc 15% Syrah
- Climate: even if it's mainly under oceanic influence, we can feel the Autan coming from the East in this region. Hot and dry summers with regular rainfall allowing a perfect grape ripeness.
- Terroir: the Fronton appellation is located between the Tarn and the Garonne. The terroir is intensely linked to these two rivers. We find clay & loam soils with lots of gravel. This allows to keep water in the clay part and to drain the excess coming from the summer storms.

#### WINEMAKING & AGEING:

The entire vineyard is covered with grass, for a better control of vigour. Yields are deliberately limited for a maximum expression of the terroir. The harvest is completely destemmed then crushed before forwarding in stainless steel tanks. After a cold clarification, fermentation is carried out at a controlled temperature (17°C) to preserve the freshness ant the aromas. Finally, aging on fine lees gives this rosé lenght and roundness.

#### TASTING NOTES:

This wine has a pale pink color. On the nose, flavors of red berries and citrus fruits appear. On the palate, this rose wine is round, intense with a nice complexity and length.

## SERVING & PAIRING:

- Service temperature : 10 °C
- Ageing potential : 12 months
- Food pairing: as an aperitive or along the meal, with salad, deli meats, grilled and roasted meat or fish

