



Domaine des Pierrettes

Un Air de Loire Rosé

With a clear cherry pink color, this rosé presents the aromas of cherry and redcurrant. Its mouth is full and round from the start, carried by a delicious note of strawberries.

Gamay / Cabernet Franc

Organic

Appellation

Touraine Rosé AOC

Vineyard

Vinification

A light pressing brings color and structure to this rosé. The cuvée is vinified in vats at a temperature between 15°C and 18°C. The cuvée highlights the Gamay fruit with lightly floral and herbaceous notes enhanced by controlled fermentation at low temperatures.

Pairing

A great picnic wine and pairs well with grilled meat and fish, chicken courses and summer salads.



The vines of Domaine des Pierrettes have been growing for over 50 years in the heart of the Châteaux of the Loire Valley. Planted less than a kilometer from the river on flinty clay soils, the precious plants produce an authentic Touraine nectar.

In 2018, Gilles Tamagnan, a 25-year expatriate in the United States, returns to France to fulfill his dream. Passionate about nature and wine, he acquires Domaine des Pierrettes, and begins his vision. His first contribution, a range of wines with no added sulfites, was his first building block. Immediately acquired the HVE label, and in 2021, the Domaine began its organic conversion, which was completed in 2024.