

Joel Delaunay 2020 Rose "La Brossette"

WineWise Code	FJD-RBR20
Country	France
Region	Loire
Color	Rosé
Case Size	12x750
Net	Discountable
ABV	12.5
Acidity	4.29
Residual Sugar	3.1
Closure	Natural Cork
Annual production	6000 bottles
Varieties	70% Gamay, 30% Cabernet Franc
Maceration Notes	Direct pneumatic press
Pumpover/Punchdown?	No
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation Duration	20 days at 14C
Aging method	Stainless Steel 100%
Aging duration (months)	3 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	on fine lees without stirring
Malolactic	No
Added Sulfur	Yes
Soil Type	Clay, silex
Elevation (meters)	138
Vineyard Aspect	North
Vine Age (years)	25
Vine Yields (hl/ha)	30
Farming practices	Certified Organic
Vine Training Notes	Guyot Simple
Grape Picking	Machine

Notes on the producer:

Thierry Delaunay has firmly established the estate he runs with his father in the forefront of this sprawling appellation. The village of Pouillé where he resides is home to several of the top Touraine growers and would seem to be exceptionally privileged, perhaps by dint of its relative elevation. His Sauvignon has developed a devoted following over the last few years for very good reason. What is truly impressive about Thierry is that he has greatly increased the size of his estate and production, but the average quality level of the wines has only gone up. He makes less red now than before, but what he makes is exemplary.



WineWise Notes:

La Brossette is the estate's home vineyard, that Thierry cultivates organically, despite costs that he describes as being 3 – 4 times higher than his other vineyards. But the pay-off is in the incisiveness and energy of this wine (composed of 70% Gamay and 30% Cabernet Franc), whose fashionably pale colour disguises a wine of unexpected vinosity and thrust. .