

# ESCHER & THOMAS

cultivateurs de fines bulles



## Cabernet franc – Rosé Brut

**Region:** Loire Valley – Touraine vineyard

**Soil:** Clay-siliceous soils – grapes grow in the Chinon A.O.C.

**Grape variety:** Cabernet franc

**Vine growing:** "lutte raisonnée"

**Traditional Method:** 15 months on laths minimum

**Dosage of liqueur:** Brut – (about 8 g/l)

**Alcool:** 12,5 %

**From the origin to originality:** The Cabernet Franc is the most widely planted red grape variety in the Loire Valley (56% of the vines planted for red wines). Established there since the 11th century, it also goes by the name of "Breton". Rabelais was already singing its praises back in the 15th century. Known and recognised for its subtlety and elegance allowing the production of fine red wines, these same qualities of the Cabernet Franc make for a surprisingly fine sparkling wine.

**In the glass:** Elegant in body and delectable in spirit, with lovely raspberry and violet notes, the Cabernet Franc creates a highly seductive wine. Lovely and light thanks to its fine bubbles, it makes an ideal aperitif at the start of a long evening spent around the table. It is also perfect with fine charcuterie, poultry, barbecues and matured cheeses.

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Le Cabernet Franc, élégant de corps et gourmand d'esprit avec ses notes de framboise et de violette, est un grand séducteur. Aérien par la finesse de ses bulles, il assure à l'apéritif les préliminaires d'une longue soirée. Il saura aussi être le partenaire idéal des charcuteries fines, volailles, grillades, et fromages affinés.

« Nous ne sommes pas la énième génération d'une famille de vignerons, et pourtant devenir « Cultivateurs de fines bulles » était inscrit dans nos gènes. Nos vins mousseux de qualité, uniques et authentiques, mettent en valeur les cépages et terroirs de notre vignoble. »  
Cécile Thomas & Iwan Escher

**Vin Mousseux de Qualité  
Méthode Traditionnelle**

Mis en bouteille par EMB 37210C  
pour ESCHER & THOMAS,  
41400 Chissay-en-Touraine  
[www.escher-thomas.com](http://www.escher-thomas.com)

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Brut 12,5 % Vol 750 ml  
Contains sulfites • Product of France

### Traditional Method by Escher & Thomas:

The "Champagne Method", today referred to as the "Traditional Method", is the succession of two fermentations: the first creates the "base wine" by transforming the sugar in the grapes into alcohol, and the second, takes place in the bottle, a process also referred to as "la prise de mousse". We pay special attention to these two key stages in the production of our fine sparkling wines. At harvest time, we pick ripe grapes from low yields, seeking aromatic balance above all. Our work is to preserve what nature has given us in the quest for a pure, authentic expression of the grape in its terroir. For our fermentations, we therefore selected a very old yeast, which expresses the original identity of the grape variety. Found in a bottle dating from 1895, the yeast was alive in the pre-phylloxera era: it did not, therefore, develop in an environment impacted by modern phytosanitary treatments. Its slow, meticulous action gives us bubbles of great finesse and beautiful aromatic flavours.

**Iwan Escher & Cécile Thomas**