



1215 Wine Bar & Coffee Lab

Les Têtes, "Tete Rose"

Varietal:

Grolleau, Gamay

Region:

Loire Valley, France

Farming:

Practicing Biodynamic

Soil Type:

Calcareous Clay

Fermentation:

Concrete

Dry/Sweet:

Dry

Body:

2/5

Acid:

3/5

Tannin:

1/5

ABOUT THE WINE

We've had the pleasure of pouring Les Têtes wines on our menu, stocking their wines on our retail shelves and featuring them in wine club pretty regularly over the last two years. When a producer is quality minded and quickly becomes everyone's favorite wine in the shop - no matter what the wine is - we must respect that big energy! Made by the four friends who make up Les Têtes: Nicolas, Philippe, Baptiste, and Vivien, this rosé is crunchy, fresh, and crushable! The concrete fermentation gives this wine a bit more complexity than its stainless-steel rosé counterparts, as the concrete allows a bit of air into the winemaking process. This allows the fruit to take on more nuanced characteristics than fruit fermented in an airless environment. It's also jovial and refreshing, a must in a Spring friendly rosé, and what we're definitely drinking on our patios currently!

Strawberry, grapefruit, saline, and that signature Loire crushed rock vibe we always get!

