



Saumur Rosé Vallée Loire

AOP Saumur, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

LOCATION

The vines are planted on hillsides in the Saumur area.

TERROIR

The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING

Direct pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

AGEING

Aged for a minimum of 6 months on the lees.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Brilliant, deep pink colour.

AT NOSE

Powerful, complex, red-berry fruit bouquet, featuring strawberries, blackberries, and violets.

ON THE PALATE

Soft, powerful, and, delicious on the palate, with good length and an aromatic aftertaste.

FOOD PAIRINGS

Serve as an aperitif, or with delicatessen meats, white meat dishes (poultry), grilled meats, sushi, and spicy dishes.

