

# Saumur Rosé Réserve des Vignerons



**LOCATION :** The vines are planted on hillsides in the Saumur and Anjou areas.

**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.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve chilled (8-10°C).

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