

Saumurois, Clin d'Oeil, Saumur rosé Clin d'Oeil, Array, Rosé



LOCATION : The vines extend over the hillsides of the Saumurois and Anjou regions.

TERROIR : The main characteristic of the region is its clay-limestone soil : this soft white rock called tuffeau allows good rooting of the vine and a moderate water supply.

WINEMAKING : Selection of plots with the aromatic potential of ripe fruit. Direct pressing. Vinification to enhance the varietal and fermenting aromas and to bring a nice complexity. Light settling at low temperature. Fermentation between 16 and 20°C.

AGEING : Matured on fine lees for four months and bottled in spring to preserve freshness.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (10 - 12°C).

FOOD PAIRINGS : According to your desires, marry this wine with your white meats and fish.



Salmon-pink colour with bright purple tints.



Aromatic explosion of fresh red berries, citrus fruit and spices.



Complexity and roundness accompanied by harmonious notes of crushed strawberry, grapefruit and red pepper.

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