

IGP Val de Loire Rosé Trésors d'Antan



WINEMAKING : Harvesting of the grapes at maturity with fresh fruit aromas. Cold stabilisation of the must (0°C) for a week to enhance these aromas. Fermentation at a controlled temperature (18°C) to preserve the aromatic potential of the grapes.

AGEING : Aged on fine lees before bottling.

VARIETALS : Pineau d'Aunis 100%

SERVING : Serve chilled between 10-12°C.

FOOD PAIRINGS : It can be enjoyed as an aperitif or with salads, lemony and tangy recipes (fish or white meat), fresh cheeses and red fruit desserts.



Deep pink colour with silver highlights.



Sweet aromas of pink grapefruit, strawberry and raspberry, mixed with pleasantly peppery notes.



The palate oscillates between freshness, sweetness and a vinous finish with a spicy touch.

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