

Saumur Rosé "Cuvée Les Pouches"



LOCATION : The vineyard has been recognized as particularly favored due to its soil, microclimate and location in the Saumur region.

TERROIR : The Cabernet franc vines grow on clay limestone soil, dating from the Turonian stage.

WINEMAKING : Selection of the best plots producing ripe grapes with great aromatic potential. Direct pressing. Winemaking brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermentation at 16-20°C.

AGEING : Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

VARIETALS : Cabernet franc 100%

SERVING : Best serve at 10-12°C.

FOOD PAIRINGS : Matching summer food: mixed salads, grilled and delicatessen meat.

Matching food all year round: Sushi, and spicy dishes.