

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.