



## Saumur Rosé Secrets de Chai

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

Sydney Griboval, cellar master at the Cave de Saumur :

"Son and brother of Muscadet winegrowers, I was born in 1981 in Nantes. Initially oriented towards studies in Biology and Chemistry, my motivation to become an oenologist was confirmed after a stay in Givry in 1997 (Burgundy). I did my graduate studies in Viticulture and Oenology.

Passionate about traveling and aware of the diversity of French and international vineyards, I successively enriched my know-how during ten years in contact with many recognized professionals in several regions of the world (Argentina, Chile, Loire Valley, Southwest, Jura, Oregon, Languedoc).

Several years after visiting him as a student, the Cave de Saumur and its winemakers welcomed me in February 2009. Not far from my roots, a new challenge begins.

Because of my origins, the vintages that I elaborate must above all delight the amateurs by the frankness of the expression and a spirit of conviviality".

### WINEMAKING

Selection of plots with the aromatic potential of ripe fruit. Direct pressing. Winemaking allowing to exacerbate the varietal and fermenting aromas, and to bring a nice complexity. Light settling (300 NTU) at low temperature. Fermentation between 16 and 20°C.

### AGEING

Aged on fine lees for four months and bottled in spring to preserve freshness.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve slightly chilled (10-12°C).

### VISUAL APPEARANCE

Beautiful pale pink color.

### AT NOSE

This rosé seduces by its intense and complex aromas of ripe red fruits (crushed strawberry), violets and candied citrus fruits.

### ON THE PALATE

Ample and vinous mouth with a deliciously fruity finish.

### FOOD PAIRINGS

According to your desires, marry this wine with your white meats and fish, spicy dishes or fresh cheeses. Goes wonderfully with a sushi and yakitoris platter (Japanese kebabs).

