



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).

