

LES PLANTAGENÊTS



Saumur Rosé Les Plantagenêts

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

The winegrowers offer you their very best in this historic cuvée from the Cave de Saumur.

LOCATION

The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

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 pneumatic pressing followed by a winemaking process to exacerbate varietal and fermenting flavors and to bring a nice complexity.

Light wine racking (300NTU) with a low temperature.

Fermentation between 16 to 20°C.

AGEING

Maturation on fine lees during 4 months.

VARIETAL

Cabernet franc 100%

SERVING

Serve fresh (10-12°C).

TASTING

Lovely rosy color with shiny reflects. At nose, fresh fruits flavors (raspberry, white peach) and some notes of licorice. Round attack with a nice aromatic intensity. Fresh and balanced final.

FOOD PAIRINGS

White meat, spicy food and fresh cheeses. Agrees also with a "Blanquette de veau" and a fresh seasonal fruits.

