



## Saumur Rosé La Perrière

AOP Saumur, Vallée de la Loire et Centre, France

### TERROIR

Selection of plots with the aromatic potential of ripe fruit.

### WINEMAKING

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

A lovely pale salmon pink colour.

### AT NOSE

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

### ON THE PALATE

Full and vinous on the palate, with notes of grapefruit and iodine.

### FOOD PAIRINGS

Pair this wine with fish rillettes, gazpacho, saffron fish stew, couscous, vegetable lasagne or barbecued meats.

