



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

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).

