



## 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).

