



VAL DE LOIRE

# Réserve des Vignerons



## Saumur Rosé Réserve des Vignerons

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. The "horse-head" logo is a reminder of the strong horse-riding tradition in Saumur, associated with the knowledge and expertise of the Cadre Noir elite cavalry unit.

### LOCATION

The vines are planted on hillsides in the Saumur and Anjou areas.

### 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 pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

### AGEING

Aged for a minimum of 6 months on the lees.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve chilled (8-10°C).

### TASTING

Brilliant, deep pink colour. Powerful, complex, red-berry fruit bouquet, featuring strawberries, blackberries, and violets. Soft, powerful, and, delicious on the palate, with good length and an aromatic aftertaste.

### FOOD PAIRINGS

Serve as an aperitif, or with delicatessen meats, white meat dishes (poultry), grilled meats, sushi, and spicy dishes.

