



Saumur Rosé Secrets de Chai

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

Quentin GAUFRETEAU, cellar master at La Cave Robert et Marcel

"Son and grandson of winegrowers from Anjou, I was born in 1991 in Angers. Living among the vineyards since I was little, I began my studies with an Agricultural Engineering Diploma in Toulouse in 2010 then I moved towards the National Oenologist Diploma in 2015 on a work-study basis at La Cave Robert et Marcel. Having completed my diploma in September 2017, I joined the vineyard department of La Cave Robert et Marcel as a Vineyard Engineer. In March 2018, I was offered the opportunity to take responsibility for the vineyard department. This position will allow me daily meetings in contact with winegrowers, in the vineyards and on the terroirs of Saumur and Bourgueil. After 5 years in the vineyard service, a new opportunity is offered to me, to be able to vinify the wines of the cellar. I like to make fresh and balanced wines, complex and elegant with a nice saline length on the palate."

LOCATION

The vineyards are located in the heart of the Saumur region, in the communes of Montreuil-Bellay and Bellevigne-les-Châteaux.

TERROIR

The vines are planted on clay-limestone soil.

WINEMAKING

The grapes are harvested with fresh fruit and ripe fruit aromas. Direct pressing. Vinification to bring out the varietal and fermentative aromas and add complexity. Traditional fermentation with temperature control between 16 and 20°C, preserving the aromatic potential of the Cabernet franc.

AGEING

Aged on fine lees for several months. Bottled in the spring to preserve freshness, then stored in our cellars 25 metres below ground, where the wine continues to mature, protected from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (10-12°C).

VISUAL APPEARANCE

Attractive pale pink colour.

AT NOSE

The nose is marked by intense, complex aromas of ripe red fruit (crushed strawberries), violets and citrus zest.

ON THE PALATE

Full and fresh on the palate, with a deliciously fruity finish.



FOOD PAIRINGS

Pair it with white meats and fish, spicy dishes or fresh cheeses.

The cellar master's recipe: Platter of sushi and yakitoris (Japanese skewers).

REVIEWS AND AWARDS



Or

"The brilliant, luminous light pink colour with hints of coral opens with a fine, elegant nose that combines the scents of red berries (redcurrant, strawberry) with notes of blackcurrant sweets. On the palate, the attack is frank and fresh, with a fleshy body, fullness, balance and liveliness, as well as fruity aromas (red berries) that linger in a crisp, harmonious finish. A fine Saumur rosé"

Concours des Ligiers

