Rosé de Loire Clin d'Oeil

SERVING : Serve chilled (8-10°C).

pasta salad), white meats and grilled meats.

LOCATION : The vines extend over the hillsides of the Saumurois and Anjou regions.

called tuffeau allows the vine to put down good roots and a moderate water supply.

regulated vats then bottled in spring to preserve freshness and fruitiness.

TERROIR : The main characteristic of the region is its clay-limestone soil: this soft white rock

WINEMAKING : Direct pressing to extract a nice aromatic potential. Vinification in thermo-

FOOD PAIRINGS : Pairs perfectly with cold meats, mixed salads (raw vegetables, tabbouleh,









Salmon-pink colour with bright purple hues. Delicious fruit aromas intensity where hints Freshness and roundness accompanied by of white pepper, grapefruit, raspberry and redcurrant meld.



harmonious notes of spices, citrus, red fruits and Candy cane.

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