



VAL DE LOIRE

# Réserve des Vignerons



## Rosé de Loire "Réserve des Vignerons"

AOP Rosé de Loire, 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 pneumatic pressing to express the best aromatic potential. Vinification in thermo-regulated vats.

### AGEING

4 months on its lees and bottling in spring to ensure freshness and fruitiness.

### VARIETALS

Cabernet franc 70%, Grolleau 30%

### SERVING

Served well-chilled (8-10°C).

### TASTING

Brilliant, deep pink colour. Forward, expressive nose with hints of fresh grapes and raspberry. Round, fruity and very slightly sparkling. Fresh aftertaste.

### FOOD PAIRINGS

This wine is delicious with delicatessen meats, salads (raw vegetables in a sauce, tabbouleh, pasta salad, etc.), white or grilled meats.

