IGP Val de Loire Rosé Trésors d'Antan

AGEING : Aged on fine lees before bottling.

SERVING : Serve chilled between 10-12°C.

or white meat), fresh cheeses and red fruit desserts.

VARIETALS : Pineau d'Aunis 100%

WINEMAKING : Harvesting of the grapes at maturity with fresh fruit aromas.

controlled temperature (18°C) to preserve the aromatic potential of the grapes.

Cold stabilisation of the must (0°C) for a week to enhance these aromas. Fermentation at a

FOOD PAIRINGS : It can be enjoyed as an aperitif or with salads, lemony and tangy recipes (fish







Deep pink colour with silver highlights.



Sweet aromas of pink grapefruit, strawberry and raspberry, mixed with pleasantly peppery notes.



The palate oscillates between freshness, sweetness and a vinous finish with a spicy touch.

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