



IGP Val de Loire Rosé Terra Ligeria

IGP Val de Loire, France

A brilliant cuvée that expresses all the richness of the fruit of the Loire Valley.

IN THE VINEYARD

Selection of plots with fresh fruit aromatic potential.

WINEMAKING

Direct pressing. Cold stabilisation to preserve the aromatic potential of the grapes. Fermentation at 18-20°C.

AGEING

Aged on fine lees and regularly resuspended to develop the roundness until preparation for bottling.

VARIETAL

Gamay 100%

SERVING

To be enjoyed chilled. 8-10°C

VISUAL APPEARANCE

Bright pale pink colour.

AT NOSE

The nose reveals aromas of ripe strawberries, with a bright citrus note (pink grapefruit).

ON THE PALATE

The attack, all in roundness, continues in a mouth superbly balanced between freshness and roundness. Deliciously fruit-like finish (citrus fruits).

FOOD PAIRINGS

Shrimp or vegetable spring rolls, cured meat, smoked ham, homemade pizzas, duck breast brochettes with mustard sauce.

