



## 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.

