

# Sélection parcellaire



## Saumur Rosé Les Pouches

AOP Saumur, Vallée de la Loire et Centre, France

### LOCATION

The vineyard has been recognized as particularly favored due to its soil, microclimate and location in the Saumur region.

### TERROIR

The Cabernet franc vines grow on clay limestone soil, dating from the Turonian stage.

### WINEMAKING

Selection of the best plots producing ripe grapes with great aromatic potential. Direct pressing. Winemaking brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermentation at 16-20°C.

### AGEING

Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

### VARIETAL

Cabernet franc 100%

### SERVING

Best serve at 10-12°C.

### TASTING

Lovely pale pink colour. Seducing nose with red ripe fruit aromas (strawberry) as well as hints of crystallized fruit and violet. Full-bodied and vinous on the palate, with plenty of fruity flavours.

### FOOD PAIRINGS

Matching summer food: mixed salads, grilled and delicatessen meat.

Matching food all year round: Sushi, and spicy dishes.

