

# LA CABRIOLE



## Saumur Rosé La Cabriole

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

The cabriole is an equestrian figure well known by Saumur's horseriders.

### TERROIR

Made from selected plots with clay-schist soil.

### IN THE VINEYARD

The berries are regularly tasted to target optimum ripeness.

### WINEMAKING

Precision winemaking to bring out the grape variety's qualities: a beautiful pale colour and an intense, complex bouquet combining varietal aromas (citrus) with ones brought out by fermentation (amyl, sweets, strawberry).

Selected plots producing ripe wines 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 enjoyed well-chilled (10-12°C).

### TASTING

Lovely pale pink colour with brilliant highlights

Powerful, complex nose combining red and black fruit (strawberry, blackberry, cherry, etc.), as well as hints of citrus and violet. Full-bodied and vinous on the palate, with plenty of flavour.

### FOOD PAIRINGS

Matching summer food: mixed salads, delicatessen meats, fish terrine, and grilled meats.

Matching food all year round: white meats, sushi, and spicy dishes. Fromages frais.

### REVIEWS AND AWARDS

**Wine Spectator** 84/100  
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