



## Saumur Rosé Secrets de Chai

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

Quentin GAUFRETEAU, cellar master at La Cave Robert et Marcel

"Son and grandson of winegrowers from Anjou, I was born in 1991 in Angers. Living among the vineyards since I was little, I began my studies with an Agricultural Engineering Diploma in Toulouse in 2010 then I moved towards the National Oenologist Diploma in 2015 on a work-study basis at La Cave Robert et Marcel. Having completed my diploma in September 2017, I joined the vineyard department of La Cave Robert et Marcel as a Vineyard Engineer. In March 2018, I was offered the opportunity to take responsibility for the vineyard department. This position will allow me daily meetings in contact with winegrowers, in the vineyards and on the terroirs of Saumur and Bourgueil. After 5 years in the vineyard service, a new opportunity is offered to me, to be able to vinify the wines of the cellar. I like to make fresh and balanced wines, complex and elegant with a nice saline length on the palate."

### WINEMAKING

Selection of plots with the aromatic potential of ripe fruit. Direct pressing. Winemaking allowing to exacerbate the varietal and fermenting aromas, and to bring a nice complexity. Light settling (300 NTU) at low temperature. Fermentation between 16 and 20°C.

### AGEING

Aged on fine lees for four months and bottled in spring to preserve freshness.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve slightly chilled (10-12°C).

### VISUAL APPEARANCE

Beautiful pale pink color.

### AT NOSE

This rosé seduces by its intense and complex aromas of ripe red fruits (crushed strawberry), violets and candied citrus fruits.

### ON THE PALATE

Ample and vinous mouth with a deliciously fruity finish.

### FOOD PAIRINGS

According to your desires, marry this wine with your white meats and fish, spicy dishes or fresh cheeses. Goes wonderfully with a sushi and yakitoris platter (Japanese skewers).

