



## Rosé de Loire Villa Lorane

AOP Rosé de Loire, Vallée de la Loire et Centre, France



### PRESENTATION

Suave, fresh, rich, fruity flavours. Delicious wines providing a great deal of pleasure.

### LOCATION

Located a few kilometres from the Loire, in the middle of vines, Villa Lorane is a beautiful building made out of tufa, the local luminous white rock, and topped with a blue slate roof. Its bucolic garden with various types of roses invites visitors to enjoy the famous douceur angevine (sweet life in Anjou).

### 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).

The grapes are picked when they reach technological maturity in order to combine the freshness and roundness of Grolleau, the fruitiness and aromatic intensity of Gamay, and the structure of Cabernet. 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.

### VARIETALS

Gamay, Grolleau, Cabernet franc

### SERVING

Best enjoyed well-chilled (10-12°C).

### VISUAL APPEARANCE

Lovely salmon-pink colour with brilliant highlights.

### AT NOSE

Attractive fruity nose with overtones of raspberry and redcurrant, along with a touch of lemon.

### ON THE PALATE

Initially very light and fresh on the palate going on to show considerable body. Great aromatic intensity and a long aftertaste reminiscent of crushed strawberries.

### FOOD PAIRINGS

Matching summer food: mixed salads, delicatessen meats, and dishes with aubergine and tomato. Matching food all year round: seafood, fish terrine, and fromage frais.

