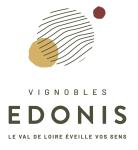
Saumur Rosé Vallée Loire





LOCATION: The vines are planted on hillsides in the Saumur area.

TERROIR: The main feature of this area is its clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the châteaux of the Loire, encourages good root development in the vines and ensures a moderate water supply.

WINEMAKING: Direct pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

AGEING: Aged on fine lees for 6 months before bottling.

VARIETALS: Cabernet franc 100%

SERVING: Serve chilled (8-10°C).

FOOD PAIRINGS: Ideal with aperitif, or with delicatessen meats, white meat dishes (poultry), grilled meats, sushi, and spicy dishes.



Brillant, deep pink colour.



Powerful, complex, red-berry fruit bouquet, featuring strawberries, blackberries, and violets.



Soft, powerful, and, delicious on the palate, with good length and an aromatic aftertaste.