

Saumur Rosé Les Plantagenets



LOCATION : The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR : The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING : Direct pneumatic pressing followed by a winemaking process to exacerbate varietal and fermenting flavors and to bring a nice complexity. Light wine racking (300NTU) with a low temperature. Fermentation between 16 to 20°C.

AGEING : Maturation on fine lees during 4 months.

VARIETALS : Cabernet franc 100%

SERVING : Serve fresh (10-12°C).

FOOD PAIRINGS : White meat, spicy food and fresh cheeses. Agrees also with a "Blanquette de veau" and a fresh seasonal fruits.