

# TRÉSORS D'ANTAN

CÉPAGES

RARES & OUBLIÉS



## IGP Val de Loire Rosé Trésors d'Antan

IGP Val de Loire, France

Rediscover the rare and forgotten grape varieties of the Loire Valley, which passion for the land and know-how are bringing back to life.

Off the beaten track, a few winegrowers are defending their "Treasures of yesteryear", and preserving biodiversity by conserving plots planted with rare grape varieties. They produce authentic and original wines, with a sense of sharing and conviviality.

### PRESENTATION

Pineau d'Aunis is a forgotten grape variety that has been revived by passion for the land and know-how.

It was born in the Middle Ages at the Prieuré d'Aunis in Dampierre-sur-Loire, from which it takes its name.

Also called Chenin noir, it is one of the oldest grape varieties in the Loire. Its particularity comes from its nice peppery and spicy aromatic palette.

### WINEMAKING

Harvesting of the grapes at maturity with fresh fruit aromas.

Cold stabilisation of the must (0°C) for a week to enhance these aromas. Fermentation at a controlled temperature (18°C) to preserve the aromatic potential of the grapes.

### AGEING

Aged on fine lees before bottling.

### VARIETAL

Pineau d'Aunis 100%

### SERVING

Serve chilled between 10-12°C.

### TASTING

is appreciated for its greedy aromas of pink grapefruit, strawberry and raspberry, mixed with pleasantly peppery notes. This particular combination of flavours is combined with a palate that oscillates between freshness, sweetness and a vinous finish with a touch of spice.

### VISUAL APPEARANCE

Deep pink colour with silver highlights.

### AT NOSE

Sweet aromas of pink grapefruit, strawberry and raspberry, mixed with pleasantly peppery notes.

### ON THE PALATE

The palate oscillates between freshness, sweetness and a vinous finish with a spicy touch.

### FOOD PAIRINGS

It can be enjoyed as an aperitif or with salads, lemony and tangy recipes (fish or white meat), fresh cheeses and red fruit desserts.

