



Saumur rosé Clin d'Oeil 5 L

AOC Saumur, Vallée de la Loire et Centre, France

LOCATION

The vines extend over the hillsides of the Saumurois and Anjou regions.

TERROIR

The main characteristic of the region is its clay-limestone soil : this soft white rock called tuffeau allows good rooting of the vine and a moderate water supply.

IN THE VINEYARD

The plots are selected at the approach of the harvest, in August and September, for their ability to offer grapes of beautiful maturity and rich aromas of fresh fruit (citrus fruit, blackcurrant buds). The early harvest is carried out around mid-September to preserve the taste balance.

WINEMAKING

Selection of plots with the aromatic potential of ripe fruit. Direct pressing. Vinification to enhance the varietal and fermenting aromas and to bring a nice complexity. Light settling at low temperature. Fermentation between 16 and 20°C.

AGEING

Matured 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

Salmon-pink colour with bright purple tints.

AT NOSE

Aromatic explosion of fresh red berries, citrus fruit and spices.

ON THE PALATE

Complexity and roundness accompanied by harmonious notes of crushed strawberry, grapefruit and red pepper.

FOOD PAIRINGS

According to your desires, marry this wine with your white meats and fish.

