

# 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.