

# LES PLANTAGENÊTS



## Saumur Rosé "Les Plantagenets"

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

The winegrowers offer you their very best in this historic cuvée from the Cave de Saumur.

### 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.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve fresh (10-12°C).

### TASTING

Lovely rosy color with shiny reflects. At nose, fresh fruits flavors (raspberry, white peach) and some notes of licorice. Round attack with a nice aromatic intensity. Fresh and balanced final.

### FOOD PAIRINGS

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

