



Saumur Rosé La Perrière

AOP Saumur, Vallée de la Loire et Centre, France

TERROIR

Selection of plots with the aromatic potential of ripe fruit.

WINEMAKING

Direct pressing. Winemaking allowing to exacerbate the varietal and fermenting aromas, and to bring a nice complexity. Light settling (300 NTU) at low temperature. Fermentation between 16 and 20°C.

AGEING

Aged 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

A lovely pale salmon pink colour.

AT NOSE

This rosé seduces by its intense and complex aromas of ripe red fruits (crushed strawberry), violets and citrus fruits.

ON THE PALATE

Full and vinous on the palate, with notes of grapefruit and iodine.

FOOD PAIRINGS

Pair this wine with fish rillettes, gazpacho, saffron fish stew, couscous, vegetable lasagne or barbecued meats.

