

Saumur Rosé La Perrière



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.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (10 - 12°C).

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



A lovely pale salmon pink colour.



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



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

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