



VAL DE LOIRE

Réserve des Vignerons



Saumur Rosé Réserve des Vignerons

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. The "horse-head" logo is a reminder of the strong horse-riding tradition in Saumur, associated with the knowledge and expertise of the Cadre Noir elite cavalry unit.

LOCATION

The vines are planted on hillsides in the Saumur and Anjou areas.

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 pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

AGEING

Aged for a minimum of 6 months on the lees.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C).

TASTING

Brilliant, deep pink colour. Powerful, complex, red-berry fruit bouquet, featuring strawberries, blackberries, and violets. Soft, powerful, and, delicious on the palate, with good length and an aromatic aftertaste.

FOOD PAIRINGS

Serve as an aperitif, or with delicatessen meats, white meat dishes (poultry), grilled meats, sushi, and spicy dishes.

