



Rosé de Loire Clin d'Oeil

AOC Rosé de Loire, Vallée de la Loire et Centre, France

Clin d'Oeil, the discovery brand for Loire appellations.

THE VINTAGE

High Environmental Value from 2022.

LOCATION

The vines extend over the hillsides of the Saumurois and Anjou regions.

TERROIR

The main characteristic of the region is its clay-limestone soil: this soft white rock called tuffeau allows the vine to put down good roots and a moderate water supply.

IN THE VINEYARD

The plots are selected at the approach of the harvest, in August and September, for their ability to offer grapes of beautiful maturity and rich aromas of fresh fruit (red fruits). An early harvest is carried out to preserve a tasting balance.

WINEMAKING

Direct pressing to extract a nice aromatic potential. Vinification in thermo-regulated vats then bottled in spring to preserve freshness and fruitiness.

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Salmon-pink colour with bright purple hues.

AT NOSE

Delicious fruit aromas intensity where hints of white pepper, grapefruit, raspberry and redcurrant meld.

ON THE PALATE

Freshness and roundness accompanied by harmonious notes of spices, citrus, red fruits and Candy cane.

FOOD PAIRINGS

Pairs perfectly with cold meats, mixed salads (raw vegetables, tabbouleh, pasta salad), white meats and grilled meats.

