

# Rosé de Loire Clin d'Oeil



**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.

**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).

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



Salmon-pink colour with bright purple hues.



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



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

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