

SeaFood&co



Rosé de Loire SeaFood&Co

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

SeaFood&Co is the brand dedicated to wine and seafood lovers.

Discover a selection of wines that will perfectly match with fish, seafood and other shellfish.

LOCATION

The vineyard is located in the heart of the Touraine region.

WINEMAKING

Direct pressing, fermentation at 14°C, very short ageing for an early bottling.

VARIETALS

Gamay 85%, Cabernet franc 15%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Candy pink colour

AT NOSE

Complex nose of citrus fruits, small red and black fruits (strawberry, raspberry, red currant), fresh flowers (peony), exotic fruits and white pepper.

ON THE PALATE

On the palate, a fragrance of grapefruit mixed with red berries and passion fruit. Straightforward attack, very fruity but airy, with a fresh, spicy finish.

FOOD PAIRINGS

This Rosé de Loire goes perfectly with Mediterranean cuisine (mousaka, pizza, stuffed tomatoes), fish in sauce (pike quenelles with tomato sauce) or grilled (plancha), and a platter of cold meats and cheeses.

