

Secrets de Chai, AOP Saumur, Rosé, EXPORT



WINEMAKING : Selection of plots with the aromatic potential of ripe fruit. 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 : According to your desires, marry this wine with your white meats and fish, spicy dishes or fresh cheeses. Goes wonderfully with a sushi and yakitoris platter (Japanese skewers).



Beautiful pale pink color.



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



Ample and vinous mouth with a deliciously fruity finish.

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