



VAL DE LOIRE

Réserve des Vignerons



Rosé de Loire "Réserve des Vignerons"

AOP Rosé de Loire, 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 pneumatic pressing to express the best aromatic potential. Vinification in thermo-regulated vats.

AGEING

4 months on its lees and bottling in spring to ensure freshness and fruitiness.

VARIETALS

Cabernet franc 70%, Grolleau 30%

SERVING

Served well-chilled (8-10°C).

TASTING

Brilliant, deep pink colour. Forward, expressive nose with hints of fresh grapes and raspberry. Round, fruity and very slightly sparkling. Fresh aftertaste.

FOOD PAIRINGS

This wine is delicious with delicatessen meats, salads (raw vegetables in a sauce, tabbouleh, pasta salad, etc.), white or grilled meats.

