

# Saumurois, Clin d'Oeil, Saumur rosé Clin d'Oeil, Array, Rosé



**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 good rooting of the vine and a moderate water supply.

**WINEMAKING :** Selection of plots with the aromatic potential of ripe fruit. Direct pressing. Vinification to enhance the varietal and fermenting aromas and to bring a nice complexity. Light settling at low temperature. Fermentation between 16 and 20°C.

**AGEING :** Matured 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.



Salmon-pink colour with bright purple tints.



Aromatic explosion of fresh red berries, citrus fruit and spices.



Complexity and roundness accompanied by harmonious notes of crushed strawberry, grapefruit and red pepper.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)