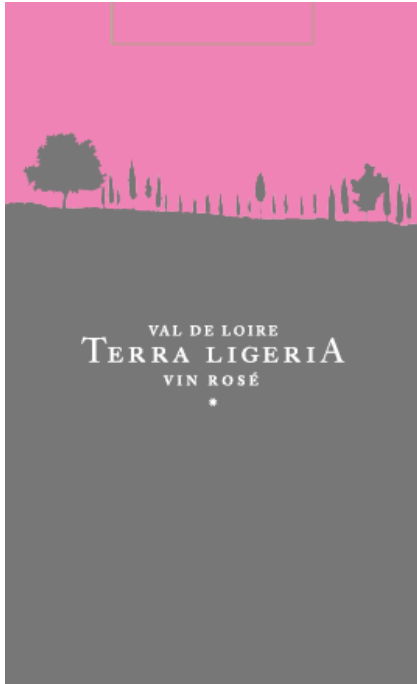


IGP Val de Loire Rosé Terra Ligeria



WINEMAKING : Direct pressing. Cold stabilisation to preserve the aromatic potential of the grapes. Fermentation at 18-20°C.

AGEING : Aged on fine lees and regularly resuspended to develop the roundness until preparation for bottling.

VARIETALS : Gamay 100%

SERVING : To be enjoyed chilled. 8-10°C

FOOD PAIRINGS : Shrimp or vegetable spring rolls, cured meat, smoked ham, homemade pizzas, duck breast brochettes with mustard sauce.



Bright pale pink colour.



The nose reveals aromas of ripe strawberries, with a bright citrus note (pink grapefruit).



The attack, all in roundness, continues in a mouth superbly balanced between freshness and roundness. Deliciously fruit-like finish (citrus fruits).

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