

Rosé de Loire Villa Lorane



LOCATION : Located a few kilometres from the Loire, in the middle of vines, Villa Lorane is a beautiful building made out of tufa, the local luminous white rock, and topped with a blue slate roof. Its bucolic garden with various types of roses invites visitors to enjoy the famous douceur angevine (sweet life in Anjou).

TERROIR : Made from selected plots with clay-schist soil.

WINEMAKING : Precision winemaking to bring out the grape variety's qualities: a beautiful pale colour and an intense, complex bouquet combining varietal aromas (citrus) with ones brought out by fermentation (amyl, sweets, strawberry).

The grapes are picked when they reach technological maturity in order to combine the freshness and roundness of Grolleau, the fruitiness and aromatic intensity of Gamay, and the structure of Cabernet. Direct pressing. Winemaking brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermentation at 16-20°C.

AGEING : Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

VARIETALS : Gamay, Grolleau, Cabernet franc

SERVING : Best enjoyed well-chilled (10-12°C).

FOOD PAIRINGS : Matching summer food: mixed salads, delicatessen meats, and dishes with aubergine and tomato.

Matching food all year round: seafood, fish terrine, and fromage frais.



Lovely salmon-pink colour with brilliant highlights.



Attractive fruity nose with overtones of raspberry and redcurrant, along with a touch of lemon.



Initially very light and fresh on the palate going on to show considerable body. Great aromatic intensity and a long aftertaste reminiscent of crushed strawberries.

www.lesvignoblesedonis.com