



Saumur Rosé Clin d'Oeil

AOC Saumur, Vallée de la Loire et Centre, France

Clin d'Oeil, the discovery brand for Loire appellations.

THE VINTAGE

High Environmental Value from the 2021 vintage;

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 the vine to put down good roots and a moderate water supply.

IN THE VINEYARD

The plots are selected at the approach of the harvest, in August and September, for their ability to offer grapes of beautiful maturity and rich aromas of fresh fruit (citrus, raspberry, white peach). An early harvest is carried out to preserve a tasting balance.

WINEMAKING

Selection of plots with the aromatic potential of fresh fruit. Direct pressing. Vinification allowing a nice complexity to the wine. 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.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8 - 10°C).

VISUAL APPEARANCE

Salmon-pink colour with bright purple hues.

AT NOSE

Aromatic explosion of fresh red berries, citrus and licorice.

ON THE PALATE

The freshness is brought by aromas of citrus and white peach. The complexity and roundness is accompanied by harmonious notes of crushed strawberry, grapefruit and red pepper.

FOOD PAIRINGS

According to your desires, pair this wine with white meat, fish and fresh cheeses.

