

# Saumur Rosé 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).

Selected plots producing ripe wines with great aromatic potential. 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 lees for 4 months, then bottled in spring to lock in maximum freshness.

**VARIETALS :** Cabernet franc 100%

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

**FOOD PAIRINGS :** Matching summer food: mixed salads, delicatessen meats, fish terrine, and grilled meats.

Matching food all year round: white meats, sushi, and spicy dishes.



Lovely pale pink colour with brilliant highlights.



Powerful, complex nose combining red and black fruit (strawberry, blackberry, cherry, etc.), as well as hints of citrus and violet.



Full-bodied and vinous on the palate, with plenty of flavour.

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