



ROSE de LOIRE

Grape variety : Cabernet Franc 80 % - Cabernet Sauvignon 20 %

Terroir : Sandy soil with gunflints on flinty clay.

Specificity : Dry rosé, still wine
12.4 % Alco/Vol
Total acidity 4.40 G/l H2SO4
Vintage 2015

Winemaking method : 50 % bleeding
50 % smooth pressing
Settling during 36 to 48 hours.
Fermentation in stainless-steel vat at 17 - 19°C (62 - 70°F), not too cold to keep the typicity of the terroir.
Maturing on fine lies during 4 months, in stainless-steel tank.

Tasting : **EYE** - Salmon pink.

NOSE - Red fruits scents, strawberry and gooseberry.

MOUTH - Great freshness, then all the roundness and the elegance of the red fruits aromas.

Accompaniment : With charcuterie (cold cuts), raw vegetables, grills, fishes or simply share a moment outside with your friends.

Serve it at 8°C (46 - 47°F)

Conservation : This wine is to drink young, it will keep 2 years