

SAUMUR **Rosé Tendre Brut**

Appellation d'Origine Contrôlée



Varietals : 80 % Grolleau
20 % Cabernet Franc

Soil : Clay, schists

Harvest : machine harvest

Vinification : After pressing, the juice temperature was maintained at around 16°C until fermentation was complete. This base wine, after blending the grape varieties, underwent malolactic fermentation. Aging took place in vats and then we carried out tangential filtration.

Maturation : according to the principle of the traditional method, with drawing carried out in our cellars, then staying for nine months on slats. The current dosage is approximately 8 g of sugar/liter.

Production : 2 000 bottles

Dégustation : This traditional method is characterized by its freshness, fruitiness, and fine bubbles. Serve very chilled (8/9°C) for any occasion.

Pairing : It can be served as an aperitif or with red fruit desserts.



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