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ROSÉ DE LOIRE « Entre amis »

Appellation d'Origine Protégée

ROSÉ DE LOIRE
Appellation d'origine protégée

Grape varieties: 90 % Grolleau
10 % Cabernet franc

Entre Amis

Soils: Sandy shale

Harvesting: mechanical, beginning of October

Vinification: 80% of the harvest is pressed immediately, while 20% is macerated for 18 hours. During fermentation, the temperature is maintained around 16°C until the complete achievement to get a dry wine and to keep fruit flavours and freshness.

Ageing: Matured in vat until bottled after cross filtration

Analysis: Alcohol around 11,5 % vol
(varies according to the vintage)
Residual sugar: less than 2 g/l (dry wine)

Production: 10 000 bottles

Flavour profile: A well-balanced dry rosé, characterized by a fruity and very drinkable palate with the bouquet of small fruits.

Food pairing: wine of summery cooking, Rosé de Loire savours generally young, at 8/10°C, to accompany mixed salads, delicatessen, poultry, grills, frying of fish as well as crustaceous and spicy food.

