



EARL CLEMENT POUPEE

21, avenue du Château

49540 TERRANJOU

France

Tél : +332.41.59.43.71

Mail : contact@domainedespoupees.fr

www.domainedespoupees.fr

SAUMUR ROSÉ « *Tendre Rosé* »

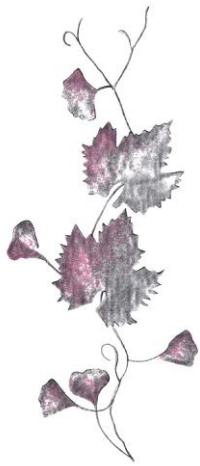
Appellation d'Origine Protégée

Grape varieties: 80% Grolleau
20% Cabernet

Terroir: clays, shale

Harvest: mechanical

Vinification: After pressing, the temperature of the juices was maintained around 16°C until complete fermentation. This base wine, after blending the grape varieties, has carried out a malolactic fermentation. The aging took place in vats and then we proceeded to a tangential filtration.



DOMAINE
des POUPEES

Saumur

Fines bulles
TENDRE-ROSÉ

Elaboration: according to the principle of the traditional method, with drawing carried out in our cellars, then stay of nine months on slats. The current dosage is about 8 g of sugar/litter.

Production: 2,000 bottles

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

Food and wine pairing: It can be served as an aperitif as well as in the company of red fruit desserts

