

ROSE **DE LOIRE**

Appellation d'Origine Contrôlée



Varitetais : 80 % Grolleau
20 % Cabernet franc

Soil : Schist alterite

Vendanges : machine harvest, early october

Vinification : 80% of the harvest is pressed immediately after harvest, while the remaining 20% macerates for 24 hours. Fermentation is regulated at around 16°C until complete to preserve the fruit and freshness and obtain a dry wine.

Maturation : in tank until bottling which is carried out after tangential filtration

Analysis : 11.5% ABV ; -2g/l RS

Bottling : early february

Production : 10 000 bottles

Dégustation : It is a dry, frank rosé wine, characterized by a fruity and easy-drinking palate with a bouquet of small fruits.

Food Pairing : The ultimate summer cooking wine, Rosé de Loire is generally enjoyed young, at 8/10°C, to accompany mixed salads, charcuterie, poultry, grilled meats, fried fish, shellfish and spicy dishes.