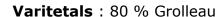
## ROSE DE LOIRE

Appellation d'Origine Contrôlée



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/IRS

**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.

