

Description : Rosé de Loire is a dry, fruity rosé. It is the perfect summer wine, very rounded with little acidity.

Soil : Shale and clay.

Grape variety : An assembly of 80 % grape variety Grolleau and 20 % grape variety Gamay

Winemaking : The grapes are harvested by hand. This rosé is obtained by maceration during 4 to 6 hours directly in the pneumatic press. It is made in a traditional way in temperature-controlled tanks.

Tasting notes : An orangey-pink wine with delicate aromas reminiscent of fresh fruit and English sweets. It is very rounded in the mouth, making it an easy wine to drink.

Average Age of the vines: 34 years

Serving tips : Serve at around 8 to 10°C. Best to drink young to conserve the fruit (during the year), The perfect partner for any meal: starters, cold meats, fish, grilled meats, pizza, etc.

How we work: Harvested by hand.

Alcoholic strength : 12 % Vol



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