

AOC Rosé de Loire 2020

Varieties : Cabernet Franc 50% - Grolleau Gris et Noir 50%

Soil : Degraded schist

Wine making process :

This rosé is machine harvested. After one night's maceration to give the pink colour, this wine undergoes alcoholic fermentation in tank at low temperature to preserve the complex aromas. After 2 months in stainless steel tanks, at the beginning of January the rosé de Loire is bottled.

Tasting:

The lively pink colour is both fresh and enticing!

The nose is delicate and dominated by fresh red fruits: strawberry and blackcurrant, the Grolleau also adds some spicy notes.

On the palate the attack is firm, the aromas are full. The finish is ample with good length.

Ageing potential : 2 years

Food matching: This rosé is ideal companion for those al fresco meals. Barbeques and spicy dishes such as lamb curry are the perfect wine pairing.

