

M. Blouin



ROSE DE LOIRE

Fine and Refreshing

AOC : Rosé de Loire

Colour : Rosé

Type : dry

Grape variety : Grolleau (50%) / Gamay (50%)

Vol : 12 %

Bottle vol: 75 cl

A partner for sunny days, light, supple and smooth...

WINEMAKING

Integrated farming

Mechanical harvesting.

- Harvesting grapes from aromatic profiles such as fresh and ripened fruit.
- Skin maceration for 12 to 24 hours in order to extract more fruit.
- Pressing and severe racking of the must.
- Slow fermentation with temperature control (16-19 ° C) which helps to preserve the aromatic potential of Cabernet Franc, until all the sugar is converted into alcohol.
- Ageing before conditioning.

TASTING NOTES

EYE: crystalline, from pale wild rose to a rosé raspberry with orangy tints.

ODOUR: A very aromatic nose. With hints of red fruits (strawberry, raspberry, redcurrant), violet, acidulous.

TASTE: light, supple, delicate and refreshing.

SERVICE

SERVICE TEMPERATURE: 10°

AGEING: 2 years

FOOD MATCHES : Wine that accompanies various types of pizzas, summer dishes (taboulé with mint, niçoise salad, mixed salads, grilled meat or fish ...), cold meats, fresh pasta ...