

Le Clos des Sables

Bright and slightly Acidulous



Dry
Silver "Lys" and Bronze "Ligers", Loire Wine Fair 2011
Two Stars in Hachette Guide of Wines 2012

Grape Variety: Grolleau (70%), Cabernet Franc & Côt (15%)
Type: Rosé, cellaring potential up to 3 years from harvest

«A beautifully salmon-colored robe with acidulous red berry aromas. The palate has flattering floral flavors of ample and generous finesse.»

Food/Wine combinations

Drinks well throughout a whole meal. Serve slightly chilled; particularly suited to evening barbecues and perfect for parties amongst friends.

On the technical side

Harvest	The harvest is mechanical; the fruit is removed from the stalk.
Wine-making and ageing	The juice is gently extracted from the grape followed by a first fining before vat fermentation at low temperature.
Soil	Clay and flint sands.

A suggestion?

Bright and slightly acidulous, this wine is a fine companion on a summer's evening!