

Le Rosé des Garennes

Sweetness and Vivacity



Half-Dry
Bronze "Ligers", Loire Wine Fair 2010

Grape variety: Grolleau and Gamay
Type: Rosé, cellaring potential up to 3 years from harvest.

«A typical rosé with an intense, slightly orangey colour. Aromas of dazzling red fruit evoke flowering plum and broom. The palate is ample and persistent. A simply superb wine... »

Food/Wine combinations

The ideal companion for an aperitif and sweet and sour fare. Serve slightly chilled: perfect for moments spent with friends, red fruits and mixed salads or cold meats.

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. When the alcohol-residual sugar and acidity balance has been reached, fermentation is stopped by cold sulphating.
Soil	Clay and flint sands.

A suggestion?

Round and fruity, this wine is a fine companion during summer.