

This refreshing, easy to drink and well-balanced rosé will seduce you with its bouquet of ripe red fruits and roses. A real pleasure.



VIN DE LOIRE (IGP) « Petit Bourgeois » Rosé (Pinot noir)

TERROIR: Chalky Clay & Sands

BEST SERVED AT: 10°C (50°F)

AGEING POTENTIAL: 2-3 years

VITICULTURE & TERROIR

- The grapes grow on the **chalky clay slopes of the Loire Valley**, a noble area known as 'The Garden of France'
- The Loire Valley, and its numerous castles and gardens, use to provide vegetables and wine to the country due to its **exceptional climate and ideal temperatures**

WINEMAKING

- A couple of days of **maceration in vats**
- After pressing, the **alcoholic fermentation** is performed in thermo-regulated stainless steel tank **at a temperature of 16-17°C (60-62°F)** to enable a longer fermentation and preserve aromas

PAIRING

Great companion of summer food such as grilled meats, salads or brochettes, this rosé wine also works marvellously with cocktail dinners and exotics meals.

Our gourmet suggestions:

- *Seafood tempuras;*
- *Vietnamese spring rolls;*
- *Grilled lemon chicken and poached salmon.*

TASTING

- Eye** Bright pink
- Nose** Ripe red fruits, rose
- Palate** Fresh with an elegant stony finale

« Fresh, with a notable savory streak amid the white cherry and peach flavors. A light stony echo adds zing on the finish. »

Wine Spectator

AWARDS & ACCOLADES

2018	Wine Enthusiast	87 pts
2018	Wine Spectator	83 pts
2017	Wine Spectator	88 pts
2016	Wine Enthusiast	86 pts
2016	Wine Spectator	84 pts
2014	Wine Enthusiast	87 pts
2013	Wine Enthusiast	85 pts