

CRÉMANT DE LOIRE ROSÉ

Style

Rosé, Dry Sparkling

Region

Loire

Wine Maker

Vignerons de Saumur

Appellation

Saumur, on the south bank of the Loire between Angers and Tours

Cépage

100% Cabernet Franc

Tasting Note

With an appealing coral pink colour, this delicate fizz displays rosehip and redcurrant flavours and a soft, seductive effervescence.

Serve

Makes an excellent summer aperitif.

Cellarage

This wine is released when ready to drink and will not benefit from any further ageing.

Vinification

The grapes are hand harvested and undergo a double fermentation the first en cuve and the second en bouteille. The wine is then aged sur lattes for at least 12 months and after the aging it goes through the process of remuage and dégorgement.

History

Although situated to the northern limit of the vine belt, the chalky soil of Saumur provides excellent drainage making it an ideal area for viticulture. The Romans were the first to exploit the area's wine making potential but this potential declined with the fall of the Roman Empire. From 1066, monks began to replant vines and the first recorded shipment to England was in 1194. During this era, land around Saumur out-priced that in Champagne. The Cave des Vignerons de Saumur has 10 kilometres of underground tunnels which are ideal for making sparkling wine.

