

## L'ELEGANCE

**APPELLATION:** ROSE DE LOIRE AOC

**GRAPE VARIETY:** 75 % Cabernet Franc, 15 % Pineau d'aunis and 10 % Malbec.

**TERROIR:** Flint clay and clay loam

**SURFACE AREA:** 3 hectares

**YIELD:** 56 hl/ha

**VINEYARD MANAGEMENT:** Sustainable agriculture, Guyot simple pruning and half-cane pruning, weeding under the row, green covering and defoliation.

**VINIFICATION:** Mechanical harvest, enzyme addition, pressing, debourbage after 12 hours, filtration of must deposits, alcoholic fermentation for around fifteen days at 14 to 16°, racking, ageing on fine lees with bâtonnage until January, fining, tartaric precipitation, filtration and bottling in February.

**TASTING:** The beautiful salmon-pink colour is followed by a fresh nose of red berries with strawberry scents. Well-rounded and smooth on the palate, it is both lively and harmonious.

**AGEING:** 1 to 2 years

**SERVING TEMPERATURE:** 10 to 12°C

**PAIRING SUGGESTIONS:** A happy companion for your rustic buffets and grilled food.



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