

LA SEIGNEURIE



SAUMUR Rosé

Mademoiselle La Seigneurie

Vintage 2021

Dry and fresh rosé, fresh raspberries aromas with a red fruits flavour.



Vineyard :

Clay and limestone soil with western exposure.
The slopes of the vineyard are more than 30 meters high and low, which obliges us to cultivate the vines in terraces with hedges and trees between each level and plant cover between the rows for the maintenance and natural fertilization of the soil.

Winemaking :

Harvested by hand at the beginning of October, the grapes are pressed and put into vats. Decanted, the alcoholic fermentation starts with indigenous yeast, but without malolactic fermentation to keep its freshness. Then we carry out a light filtration before bottling.

Grape variety : 100% Cabernet Franc

Production : 50hl / Ha, 3000 bottles per year

Tasting :

EYE : Clear pink color.
NOSE : Aromatic, light aromas of redcurrants and raspberries.
MOUTH : Light and fruity, freshness

SERVING TEMPERATURE : Between 6°C et 8°C

AGING : To drink between 2022 and 2024

WINE PAIRING : Aperitive, cold starters, tapas, fruit desserts

Certification and label: HVE (High Environmental Value).

Wine in conversion to organic farming Certified FR-BIO-01.

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