



LA SEIGNEURIE



SAUMUR Rosé

Mademoiselle La Seigneurie 2023

Dry and fresh rosé, fresh strawberries aromas.



Vineyard :

Clay and limestone soil with western exposure. The slopes of the vineyard are more than 30 meters high and low, which makes us 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 in mid-September and fermented in vats at low temperature. The wine is then aged for 4 months on lies and lightly filtered before bottling.

Grape variety : 100% Cabernet Franc

Production : 55hl / Ha, 3000 bottles per year

Tasting :

-  Clear pink color.
-  Aromatic, with light strawberry and English candy aromas.
-  Round, fruit and freshness
-  Between 6°C et 8°C
-  To drink between 2024 and 2026
-  Appetizers, amuse-bouche, Asian cuisine, salads, red fruit desserts

Certifications and labels:

HVE 3 (High Environmental Value, Level 3).
Organic Wine Certified FR-BIO-01

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