

LA SEIGNEURIE



CREMANT DE LOIRE

Rosé – Extra Brut

Sparkling rosé, pastel color with aromas of fresh raspberries, sensation of small red fruits.



Vineyard :

Clay and limestone soil with Western exposure.
The parcel called “*Les Pentes*” (“*the slopes*” in English) has a difference in level of more than 30 m from top to bottom, which obliged us to cultivate the vineyard in terraces with plantations of hedges and trees between each floor, 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. Alcoholic fermentation with indigenous yeasts, but without malolactic fermentation to keep its freshness. Second fermentation in bottle (traditional method) and dosing in Extra-Brut after 2 years of aging on laths.

Grape variety : 100% Cabernet Franc

Production : 30hl / Ha, 4000 bottles per year

Tasting :

EYE : Pinkish color, clear.

NOSE : Aromatic, light raspberry aromas, subtle red fruit aromas.

MOUTH : Fresh, light raspberry notes, subtle red fruit notes, structured body, good intensity.

SERVING TEMPERATURE : Between 6°C and 8°C

AGING : To drink between 2022 and 2027

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

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