

Pet Nat Rosé Wine of France

Grape Varieties: Cabernet Franc (80%); Grolleau Gris (20%)

Terroir: Young Grolleau Gris and Cabernet Franc vines located in Saumur, grown on clay-limestone and sandy soils

Vineyard: Alternate row cultivation: one row worked, the other left grass-covered year-round. Year-round work on the vine row (cavaillon). Yield: 35 hL/ha

Winemaking: Hand-harvested grapes with parcel-by-parcel sorting. Long, direct pressing after harvest. Cold settling followed by co-fermentation of both grape varieties in stainless steel tanks at low temperature (16–18°C). End of fermentation in bottle, followed by disgorgement

Cellaring Potential: 3 to 5 years



Food & Wine Pairing

Crisp and lively, it sets the mood from the very first aperitif and pairs beautifully with rustic, terroir-driven dishes. Its ripe fruit notes bring the meal to a perfect close... or become the perfect excuse for one last glass!