

Rosé de Loire

Domaine de Pied Flond

Varieties : Grolleau noir 70% and Cabernet Franc 30%

Terroirs : Clay, sandstone and schist soils in Martigné-Briand.

Wine making :

- Separated harvest of both varieties.
- Colour and aromas extraction by low temperature prefermentation maceration.
- Valorisation of the qualitative potential by regular and respectful clarification.
- Alcoholic fermentation under controlled temperatures.
- The aging is adapted for a spring fresh and fruity wine.

Tasting :

The robe Is cherry, with nice salmon pink notes.

The nose Is expressive and flattering. You can feel the softness of red fruits (strawberry and raspberry) and freshness of blue flowers (iris and violet).

In mouth, the attack is frank and round just like candied fruits. The aromatic persistency is very long dominated by cherry notes and a touch of alcohol.

Service and consumption advice :

This wine will reveal its qualities between 8 to 10°C. It is very fruity and would perfectly pair with :

- Salads
- Grilled fish (mackerel, sardines...)
- Pizzas and other South European specialties such as fresh pastas
- White meats, skewers ...

Conservation : Better in its youth (1 to 2 years) to keep all its freshness.



Jean Michel Monnier Œnologue conseil

www.piedflond.fr E-Mail : pied-flond@9business.fr FB : @piedflond Instagram : @domainedepiedflond
Domaine de Pied-Flond 49540 MARTIGNE BRIAND Tél 02.41.59.92.36.

