

# Cuvée « 150 »

## Saumur Brut Rosé (sparkling wine)

*Domaine de Pied Flond*

**Varieties** : Cabernet franc et Grolleau noir

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

**Wine making** :

- Sorting of healthy and mature grapes.
- Grape cold maceration then delicate pressing and juices selection.
- First alcoholic fermentation in stainless steel vats under controlled temperatures (16-17°C).
- « Tirage » and 2<sup>nd</sup> fermentation in bottle (to make it sparkling) with a 12 to 24 month of aging in the bottle in order to obtain the aromatic complexity and thin bubbles.

**Tasting** :

Finesse, elegance and bright bubble

Richness and power brought by a slight maceration of the grapes. The colour is a deep pink as the winemaker wanted you to imagine the upcoming aromas.

**The mouth** reveals fresh spring fruits (wild strawberry, cherry, redcurrant). The cabernet franc brings blue flowers notes (iris and violet) and you can also feel a pepper note brought by the Grolleau noir. Freshness and delicacy in the mouth thanks to a smooth attack, a slight sweetness and a tonic acidity.

**Service and consumption advice** :

This wine is surprising, unconventional and will impress your friends. Served in long glasses at a temperature of 5 to 6°C, it will perfectly fit with the aperitif : Fruit skewers, small tomatoes, melon. But also :

- White meats with a soft sauce
- Salmon and strawberries with mint and basil
- Red fruits desserts.
- Many red fruits or chocolate pastries.



**Jean Michel Monnier Œnologue conseil**

[www.piedflond.fr](http://www.piedflond.fr) E-Mail : [pied-flond@9business.fr](mailto:pied-flond@9business.fr) FB : @piedflond Instagram : @domainedepiedflond

Domaine de Pied-Flond 49540 MARTIGNE BRIAND Tél 02.41.59.92.36.