



GRATIEN & MEYER

Saumur - France

Crémant de Loire Rosé

Grapes varieties

Cabernet Franc (70%), Pinot noir (10%), Chardonnay (10%), Chenin (10%)

Dosage

Brut

Dosage : 12,7 g/l

Degré d'alcool: 12 % vol.

Vinification

A soft and fruity wine whose brilliant pink colour comes from short maceration of Cabernet Franc. Careful selection of juices for pressing. Mastered choice of yeasts. Blending to cellar master's secret recipe. Traditional methods of slow fermentation in the bottle. Aging beyond the minimum legal requirements in the limestone cellars located directly beneath our vineyards at a constant temperature of 12°C year round.

Subsoil

The vines are cultivated on the chalky "tuffeau" – limestone – soil produce wines with a natural tendency to sparkle and a distinctive Saumur taste. It is the soil's ability to store heat by day and diffuse it by night which is the primary factor in the wine's quality.

Tasting

Pink, salmon coloured, with fine bubbles and creamy mousse. The bouquet suggests strawberries, raspberries and blackcurrant. The fresh and fruity aromas linger on the palate. Refreshing, creamy and balanced palate with a hint of red fruits. To be served at 6 °C. This cuvée is best as an aperitif, with fish or white meat and with all your desserts.



Bouteille	Gencod bouteille	Gencod carton	Gencod palette	Bouteilles par carton	Bouteilles par palette	Carton par palette	Couches par palette	Carton par couches
75 cl	3113590005335	3113590005328	3113590005342	6	510	85	5	16