

# DOMAINE LANGLOIS-CHATEAU

## SAUMUR ROSÉ 2018

*This dry and fruity rosé with a delicate colour embodies the ultimate terrace wine !*

### VINEYARD

GRAPE VARIETY : Cabernet-Franc  
TERROIR : Clay-limestone (Coudray Macouard)

### HARVEST

Harvested by hand.  
Controlled yields at 55 Hl/Ha.

### VINIFICATION

Whole crop pressing.  
Vinification in termo-regulated stainless steel vats at low temperature in order to extract the aromas of red fruits from the Cabernet Franc.  
Maturing in vats before bottling in the spring.

### TASTING NOTES

**Robe** salmon.

**Nose** fresh red fruit and tangy candy.

**Mouth** delicious, fruity with a long finish.

**AGING POTENTIAL** : 3 years.

Serve young to take advantage of its aromatic potential.

**IDEAL SERVING TEMPERATURE** : Serve between 10 and 12°C.

### FOOD & WINE PARING

*Summer wine par excellence, it is appreciated as an aperitif or during a meal. This wine goes wonderfully well with raw vegetables, grilled meats, cold meats and salads...*



Date des vendanges : Harvest date :	18/09/2018	Mise en bouteille : Bottling :	12/02/2019	
Alcool : Alcohol :	12,5%	PH :	3,20	
Acidité totale g(H2So4)/L : Total acidity :	4,11 g/L	Sucres résiduels : Residual sugar :	2,2	
<b>Teneur en So2 total :</b> Total So2 content :				
0                      50                      100                      150                      200				
Domaine Langlois-Chateau Saumur Rosé (104 mg/L)				Teneur max. vin bio max. content organic wine