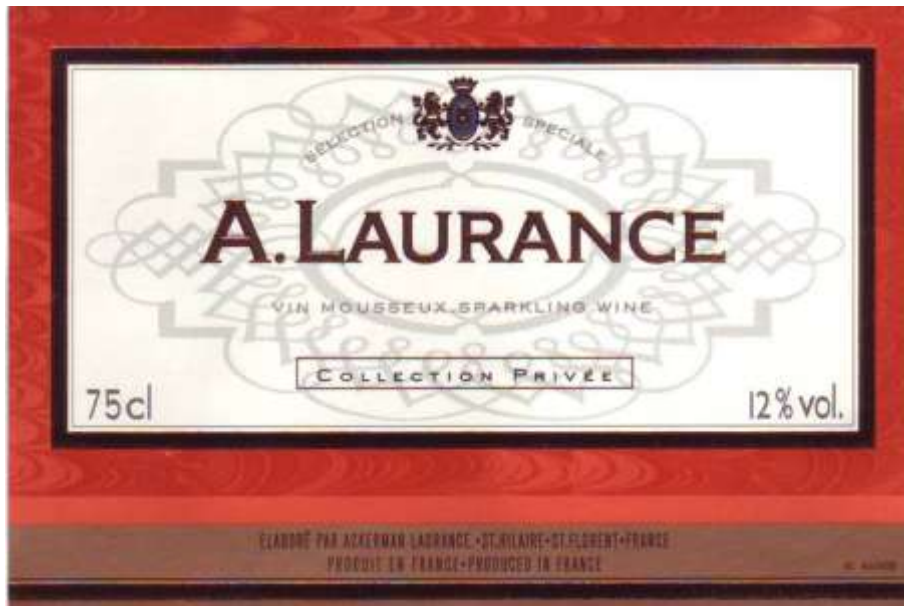


A. LAURENCE SPARKLING ROSÉ

The Saumur vineyards occupy the centre of the Val de Loire region and their 2000 hectares spreads out across the southern slopes of the Loire covering 93 communes. The soil is clay – calcerous which is the main characteristic of this appellation.



A. LAURENCE SPARKLING ROSÉ

- Grapes:** A blend of: Chenin Blanc, Grolleau Gris, Cabernet Franc and Chardonnay
- Vinification:** This wine is made by the Methode Traditionelle, which means it has its second fermentation in the bottle. This takes place in the spring the wine is stored on oak wood slats for 9 months. During the ageing process the fine lees yielded by the second fermentation are deposited on the inner surface on the bottle. Each day a quarter turn is given to the bottles and simultaneously the inclination of the bottle is increased. Through the combination of these two movements, the lees become detached from the surface. The bottles then become completely inverted. Once the lees have completely gathered in the cap of the bottle, the lees are disgorged.
- Taste:** A brilliant coloured Rosé , the wine has very fine bubbles, with a nose of red fruits and fruity palate. The wine is made in a medium style.
- Serve:** The perfect aperitif, serve chilled.