



Rosé - dry & fruity

APPELLATION

IGP Loire Valley

COLOUR

Rosé

VINTAGE

2022 : Spring and summer marked by heat and drought. Very sunny, hot but very qualitative vintage. The juices are colorful, very rich and sweet.

GRAPE VARIETY

100% Gamay

PRODUCTION

Short pruning (« Guyot Simple »).
Ploughed soils (spring plough with discs and blades).

In conversion to organic farming.

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must. Vinified in underground concrete vats covered with glass tiles, typical of the Nantes vineyard.

MATURING

Wine nourished and matured during 8 months of fermentation.

ALCOHOL PER VOLUME

12% vol.

TASTING

Tasting temperature : 9-11°C.
Potential ageing is 2 years.

PAIRING SUGGESTIONS

With salads, barbecue or simply as an aperitif !

PACKAGING

White Bordeaux type bottle (75 cl).
Box of 6 bottles.

DOMAINE MÉNARD-GABORIT

34 la Minière, 44690 Monnières, FRANCE | Tél : +33 (0)2 40 54 61 06 | contact@domainemenardgaborit.com | www.domainemenardgaborit.com

