

SAUVION

LOIRE VALLEY - ROSÉ D'ANJOU. 2009

Color	Rosé
Varietal	80% Cabernet Franc, 10% Gamay, 5% Pineau d'Aunis, 5% Grolleau
Appellation	Rosé d'Anjou
Alcohol content	11% alc/vol
Area	29.65 acres
Soil	Clay-limestone
Rootstock	Riparia
Fertilization	None
Density	1,416 vines/acre
Ages of vines	30 years
Pruning	Double Guyot
Harvest	Machine harvest
Fermentation	Bleeding off, then fermentation in temperature-controlled stainless-steel tanks
Duration	20 days
Temperature	62.6°F
Malolactic fermentation	No
Maturation	None
Fining	Filtration
Aging	Up to 3 years
Appearance	Candy pink
Nose	Peach, cherry and strawberry aromas
Palate	Fresh, fruity, generous, off-sweet
Food pairing	Asian food

