

# SAUVION

## LOIRE VALLEY – ROSÉ D'ANJOU

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

