



DOMAINE DU PETIT CLOCHER



VAL DE LOIRE - ANJOU & LAYON
CLÉRÉ-SUR-LAYON www.domainedupetitclocher.fr

Our domain is the work of four generations of successful winemakers in Cléré sur Layon. Maintaining a high level of quality whilst always evolving, the operation has grown from 5 to 78 hectares in 50 years. Diversifying in both grape varieties and soil types in the vineyard has ensured the future passage to the next generation.

Domaine du Petit Clocher subscribes to the charter of independent winemakers, "The winemaker respects his land, works his vines, harvests his grapes, vinifies his wine, bottles the production in his cellar, markets his products, respects tradition, gives tastings and advice and takes pleasure in presenting the fruits of his labor"

AOC Rosé de Loire

Varieties : Cabernet Franc 50% - Grolleau Gris et Noir 50%

Soil : Degraded schist

Vinification and ageing:

This rosé is machine harvested. After one night's maceration to give the pink colour, this wine undergoes alcoholic fermentation in tank at low temperature to preserve the complex aromas. After 2 months in stainless steel tanks, at the beginning of January the rosé de Loire is bottled.

Tasting:

The lively pink colour is both fresh and enticing!

The nose is delicate and dominated by fresh red fruits: strawberry and blackcurrant, the Grolleau also adds some spicy notes.

On the palate the attack is firm, the aromas are full. The finish is ample with good length.

Keeping: 2 years

Food matching: This rosé is ideal companion for those al fresco meals. Barbeques and spicy dishes such as lamb curry are the perfect marriage.

