



## Rosé de Loire AOP

### Grape Variety

50% Gamay  
50% Grolleau

### Harvest & vinification

The harvesting is manual in order to avoid damaged grapes. Then the Gamay is directly pressed, whereas the Grolleau is destemmed for a short maceration.

The fermentation is realized at low temperature. Bottling takes place in January to maintain freshness and the fruity framework.

### Tasting

Color: litchi pink, nice brilliance.

Nose: gourmand and fruity, rich aromas of fresh little red fruits as raspberry and Morello cherry, which are very typical of those grapes varieties.

Mouth: frank and lively, we find again the fruity flavors with lightness.

Food Pairings: hors d'oeuvre, delicatessen trade, shellfish and grill. Terrace wine.

Service: cool, 8°C



Domaine CADY  
20 VALETTE  
49190 ST AUBIN DE LUIGNE  
Tél : 02 41 78 33 69  
www.domainecady.fr  
domainecady@yahoo.fr

EARL au capital de 78000€  
SIRET : 316 514 454 00016 RCS ANGERS  
Code APE 0121Z  
TVA FR 92 316 514 454

