



Authenticity and Quality...

Cabernet de Saumur Rosé attitude *Domaine des Champs Fleuris*



At Domaine des Champs Fleuris, grass is grown between the vines to drive the roots deeper into the tuffeau limestone soil and to limit the yield. During the spring season, poppies grow between the rows of vines.

This very aromatic rosé is the ideal companion for your summer meals.

WINE AND FOOD

Serve between 6°-8°C with
Aperitif - Barbecue -
Cooked meats

THE DOMAIN

The "Domaine des Champs Fleuris" has been a family domain for generations. It is composed of 34 hectares of vines planted on a deep tuffeau limestone soil, particularly well-suited for growing the Cabernet Franc and Chenin grape varieties. The domain produces 190,000 bottles/year.

THE VINEYARD

Soil: Limestone-clay (tuffeau limestone)
Grape variety: Cabernet Franc
Age of the vines: 30 years old on average
Production: 6,000 bottles/year

HARVEST

Manual harvest to select very fruity grapes but not too ripe

WINE MAKING PROCESS

- Cold fermentation at 10-12°C between 12 and 24 hours
- Pressing
- Settling of the must at low temperature
- Fermentation in stainless steel vats
- The fermentation is stopped when residual sugar = 3g/l

TASTING NOTES

Dry rosé wine, pink-orangey color with purple tints. Very rich bouquet, floral and fresh fruits aromas (strawberry, raspberry, gooseberry) with a good length.

EVOLUTION

Should be drunk in its early years

REWARDS

2007 vintage: Silver medal in Paris
2006 vintage: Bronze medal in Angers