

Sancerre AOC Rosé

'Richesse des Gabares'

Rosé Wine





Our Gabare (Scow) story:

By the Loire, where Gabares boats sail on Europe's last wild river, carried by the winds and the currents, there is an organic vineyard. The winemakers take particular care when working the soil, their know-how is reserved for minimal intervention with the vines. All their efforts are focused on monitoring and anticipating natural processes. The grape quality is the key to the wine. In vats, as on the vine, nature is allowed to express itself.

The vineyard:

Appellation: Sancerre Rosé AOC Grape variety: 100% Pinot Noir

The soil:

Limestone soils; in which the vines grow well.

Wine making:

The vines are not treated with any chemicals to protect them against grapevine diseases. Mechanical harvest.

Tasting notes:

Appearance: rich and bright pink, typical of rosé from Pinot Bouquet: red fruit and freshness

Taste: fresh red berries as well as berry jelly and nice acidity in the end of palate

Serving temperature and food pairings:

Serve between $8^{\circ}C$ and $10^{\circ}C$

<u>Serving suggestions:</u> It goes really well with hors d'œuvres, cold meats, exotic dishes, desserts and grilled meats.

When to drink: Ready now

