



Rosam AOC ROSE DE LOIRE

A Rosé de Loire - **Rosam** comes from a delicate blend of several black grape varieties: Cabernet Franc, Gamay and Pineau d'Aunis. Great care is taken in the vineyard in order to produce high quality grapes and preserve the natural environment. The bunches are hand-picked and go straight into the press. The first and the last juice to come from the press are put to one side - only the highest quality juice, 'the heart' is used to make Rosam. An 'haute couture' rosé, it combines finesse with aromatic complexity. Perfect served as an aperitif it's also delightful with fish, white meats, and spicy food.

Technical information :

Vintage : 2023

Appellation : Rosé de Loire

Colour : rosé

Grape varieties : Cabernet Franc 50%, Gamay 25%, Pineau d'Aunis 25%.

Alcohol : 12,5 %

Residual sugar : < 2 g/l

Soil : the sands of Sologne

Age of vines : 5 à 25 years

Planting density: 5900 vines per hectare

Yield: 50 hl / ha

Fermentation : at low temperature for 3 weeks

Ageing : 3 months on its fine lees

Number of bottles produced : 3300

Serving advice:

Temperature: from 8 à 11°C

Enjoy from March 2024 to 2025



6 chemin des étangs
41700 CHOussy
tél : + 33.(0)2.54.71.55.02
portable : + 33.(0)6.72.50.16.47
info@lionelgosseaume.fr
www.lionelgosseaume.fr