



Cépages de Loire Cabernet Franc rosé 2022

TASTING NOTES

COLOR:

Pale pink with low intensity

AROMAS:

Fresh fruit and spicy aromas

PALATE:

Fresh attack, with a dominant of fresh red fruits

FROM GLASS TO PLATE

FOOD PAIRING:

Mixed salads

Charcuterie

SERVING TEMPERATURE: between
12 and 14°C

WINE

WINE STYLE: Dry Rosé

GRAPE VARIETY: Cabernet Franc

WINE MAKING: Direct pressing and temperature-
controlled fermentation

MATURING: Matured in vats for 6 months before
bottling

ALCOHOL: 12,5% vol

RESIDUAL SUGAR g/L: <3

REMY PANNIER
MAISON FONDÉE EN 1885