



Loire, Domaine Varinelles, Lune rose, Vin de France, Rosé

Vin de France, VSIG, France

In 2011, Laurent and Nicolas committed to certification in organic conversion, a job that requires time, will and a perfect knowledge of our vineyard. The challenge is real since the estate now covers 43 hectares. Through their wines, their convictions and commitments, they continue to produce a wine that is a reference in Saumur-Champigny and lives up to the unique heritage of the Loire Valley.

PRESENTATION

Cuvée born from a blend of Grolleau gris and Pinot noir. Lune Rosé is a fresh rosé, to be consumed on sunny days!

LOCATION

Val de Loire Centre

TERROIR

Terroir of Terres blanche and limestone

IN THE VINEYARD

Organic cultivation, mechanical weeding. Manual harvest.

WINEMAKING

Maceration wine.

VARIETALS

Pinot Noir 80%, Grolleau 20%

GM: NC

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

8°C/50°F

AGEING POTENTIAL

2 to 3 years

TASTING

The palate remains fresh, dynamic and fruity.

FOOD PAIRINGS

Will pair deliciously with cold salads or barbecues. An essential wine for summer cooking.



