

Rock'M'Roll

Val de Loire





Château de La Mulonnière, built at the time of Napoleon III, was once occupied by residents said to have had strong characters. Characters so strong in fact that they have now invited themselves on to our labels, taking a few liberties to express their extroverted personality. So please meet Auguste, Agathe, Alfred and Anna, all four impatient for you to try the wines.



ROCK'M'ROLL
Chenin Blanc

Auguste

Appellation : IGP Loire Valley.
Grape variety : Chenin Blanc 100%.
Soil : sandy schist.

Production technical data : selection of the best grapes followed by a slow pressing to preserve all the subtlety of the Chenin Blanc. Low temperature fermentation until the desired balance of acidity is obtained. A few months aging in stainless steel tanks before blending the different vats followed by the bottling during spring time.

Tasting notes : on the nose the wine reveals beautiful acacia, sweet almonds and citrus fruits notes. Its crispiness and fruitiness along with its length give him a unique and rich profile, reinforced by the natural bitterness of the Chenin grape.

Perfect food pairings : aperitif to share with friends, this white wine will go well with scallops with leeks, grilled fish, calf sweetbread with cream or even many cheeses (sheep and goat cheese).

Serving temperature : 12°C



ROCK'M'ROLL
Rosé d'Anjou

Agathe

Appellation : Rosé d'Anjou.
Grape variety : a blend of Cabernet Franc, Cabernet Sauvignon, Grolleau and Gamay grapes.
Soil : schist and clay.

Production technical data : total de-stalking of the grapes; a proportion of the harvested grapes undergo skin contact maceration. Low temperature fermentation until the desired balance between sugar and acidity is obtained. A few months' aging in stainless steel tanks before blending followed by the bottling during spring time to preserve its fruitiness as much as possible.

Tasting notes : our Rosé d'Anjou opens with fruity notes such as redcurrant and raspberry. The great freshness on the palate is giving to the wine both crispiness and generosity.

Perfect food pairings : a perfect pairing with tomato salads, barbecued-grilled meats, spicy foods or even cherry pie.

Serving temperature : 8 - 9°C



ROCK'M'ROLL
Cabernet Franc

Alfred

Appellation : IGP Loire Valley.
Grape variety : Cabernet Franc 100%.
Soil : schist and clay.

Production technical data : the Cabernet Franc grapes are manually harvested to select the most beautiful grapes. Three weeks fermentation with soft extraction followed by aging in stainless steel tanks for several months to offer a wine with great fruitiness and soft tannins.

Tasting notes : with a deep red color, our Cabernet Franc offers strawberries, raspberries and blackcurrant leaves aromas. The palate is supple and soft with elegant tannins for a wine showing both structure and generosity.

Perfect food pairings : this wine will go perfectly with red meat, roast poultry and mild cheeses.

Serving temperature : 15 - 16°C



ROCK'M'ROLL
Chenin Blanc

Anna

Appellation : IGP Loire Valley.
Grape variety : Chenin Blanc 100%.
Soil : sandy schist.

Production technical data : selection of the best grapes followed by a slow pressing to preserve all the subtlety of the Chenin Blanc. Low temperature fermentation until the desired balance between sugar and acidity is obtained. A few months' aging in stainless steel tanks before blending the different vats followed by the bottling during spring time.

Tasting notes : our Chenin Blanc Anna is a sweet wine which is characterized by its natural delicacy. It reveals beautiful acacia, sweet almonds and citrus fruits notes. Its crispiness and fruitiness along with its length give him a unique and rich profile.

Perfect food pairings : aperitif to share with friends. The perfect accompaniment to fish – both cooked and raw, Indian or Asian-inspired dishes, and even fruit-based desserts.

Serving temperature : 12°C

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET





Château de la Mulonnière
Beaulieu-sur-Layon



Musique
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L'Oréal Paris
SAVENNIERES

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L'Oréal Paris
SAVENNIERES



CHÂTEAU DE LA

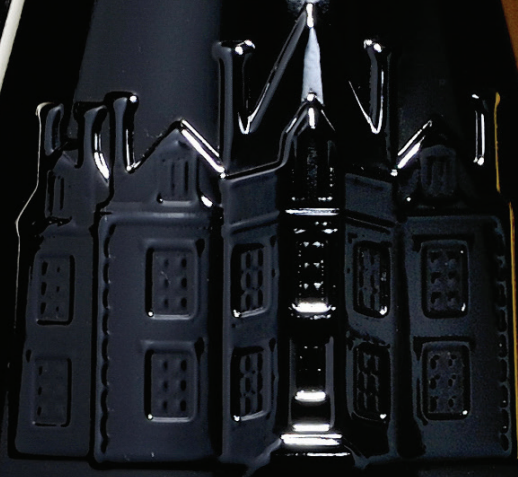
Mulonnière

Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin Blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

Saget La Perrière

POUILLY - SANCERRE - TOURAIN - ANJOU - MUSCADET

Jaget-La Perrière





ANJOU VILLAGES
« Rouge Baiser »

Grape variety : Cabernet Franc - Cabernet Sauvignon.

Soil : Schist and schistose clay on the Coteaux de Layon sur Beaulieu.

Production technical data : After the dry summer and autumn that we enjoyed that year had turned the grapes beautifully ripe, we gently hand picked them to ensure they remained in optimum condition. After totally de-stalking the grapes, we carried out slow, gentle extraction over 21 days. The wine was matured in barrels (that had seen 1 vintage, 2 vintages and 3 vintages) until the end of 2010.

Tasting notes : The wine is magnificent in appearance, with a deep, dense garnet hue – very purple around the edges and nearly black in the centre of the glass.

Perfect food pairings : If decanted an hour earlier and served at room temperature, the wine should release its full range of aromas and display its opulent structure. Enjoy with juicy, red meats (rib of beef grilled over vine shoots, filet mignon, shoulder of lamb with rosemary) ; small feathered game (duck, etc) ; soft cheeses (Reblochon, farmhouse Brie, Saint Nectaire).

Serving temperature : 18 - 20°C



SAVENNIÈRES
« L'Effet Papillon »

Grape variety : Chenin Blanc 100%.

Soil : Schist and schistose clay, with splite, schist and acolian sand on the Plateau d'Epiré.

Production technical data : We wait until the grapes are overripe then we hand harvest them, going through the vines several times. We carry out skin-contact maceration for 12 hours before fermentation in oak casks and stainless steel tanks. The wine is aged for 9 months in barrels before being blended and bottled.

Tasting notes : Very pure appearance with golden highlights.

On the nose, we detect white fruit (quinces, peaches) and yellow fruit (apricots, mirabelle plums), followed by aromas created by the maturation process (oak, vanilla, sweet liquorice). On the palate, the wine is both fine and compact with white fruit aromas coupled with a touch of acidity, toning the wine at the end and giving it great length.

Perfect food pairings : After decanting, the wine's aromatic complexity and taste balance will make it a good match with a number of different dishes, including : fish or shellfish in a thick, creamy sauce ; pan-seared foie gras with cooked white fruit ; white meats in creamy sauces and sweetbreads ; truffled white pudding (sausage) ; hard cheeses (24 or 36 month-matured Comté, mature Mimolette).

Serving temperature : 10 - 12°C





COTEAUX DU LAYON BEAULIEU - 37,5 cl
« *A la Faveur de l'Automne* »

Grape variety : Chenin Blanc 100%.

Soil : Schist and schistose clay, with some areas of pea gravel on the hilltops.

Production technical data : We wait until the grapes are overripe then we hand harvest them, going through the vines several times successively. We carry out slow, natural fermentation in barrel over several weeks, without yeasting. Fermentation is stopped when the perfect taste balance is achieved. The wine is aged in barrel for 10 months before being bottled.

Tasting notes : Bright, crystal clear appearance with a lovely intensity of colour. On the nose, the wine shows great olfactory purity, a mixture of fruit compotes, predominantly apricots and peaches. On the palate, the wine is soft and perfectly balanced, with exotic fruit notes (lychees, mangos, pineapples). A touch of acidity on the finish underpins this wine's freshness and provides a lift towards the end.

Perfect food pairings : This wine can be enjoyed on its own and will also complement a number of dishes : goose or duck foie gras, half cooked or pan-seared ; blue cheeses ; white meats in creamy sauces and sweetbreads ; pear charlotte or hot tarte tatin.

Serving temperature : 8 - 10°C

QUARTS DE CHAUME
« *Septième Ciel* »

Grape variety : Chenin Blanc 100%.

Soil : Saint George, carboniferous and spilite series of schists.

Production technical data : We wait until the grapes are overripe before picking them by hand, going through the vines several times. Pressing is slow and gentle in order to respect the grape berry. This is followed by slow, natural fermentation in barrel lasting several weeks (without yeasting). The wine is then matured in barrels (that have seen 1 vintage, 2 vintages and 3 vintages) for 10 months before being bottled.

Tasting notes : The appearance is a shimmering, canary yellow with golden highlights. On the nose, the wine expresses itself in successive waves... On entry, it releases candied citrus (grapefruit, lemons, etc) aromas, then apricots, peaches and quinces emerge from a soft, predominantly vanilla, background, with elegant, very « toasted » oak. On entry to the palate, the wine is very compact and crisp with candied mandarin notes. It has a lovely mellow structure with a fresh, nervy, mineral finish.

Perfect food pairings : The wine can also be decanted for a few hours, after which it is the perfect companion to : goose or duck foie gras, half-cooked or pan-seared ; blue cheeses (Fourme d'Ambert, etc) accompanied by a slice of pear poached in the same wine ; apricot and marzipan tarts.

Serving temperature : 8 - 10°C



DIVINE IDYLLE
Crémant de Loire

Grape variety : Chardonnay (50%) and Pinot Noir (50%).

Soil : Schist and schistose clay.

Production technical data : « Divine Idylle » is made to a traditional old method. What distinguishes it from a classic Crémant is that the grapes are picked at an optimal level of maturity which enables the wine to be aged without the addition of sugar. After the harvest, we only keep the first juices, which undergo double fermentation, the Chardonnay in double-barrel and the Pinot in vat. The wine is then cooled and filtered to retain enough sugar for the second fermentation in bottle. After disgorging, the Crémant is lightly dosed with an old vintage Coteaux du Layon from the Château. Only 1,500 bottles were produced in the first year.

Tasting notes : Discreet and elegant, the nose develops radiating notes of hazelnuts, almonds, toast, candied fruit and light spices. « Divine Idylle » is a mature sparkling wine with distinct, fruity aromas. Its fine bubbles give it a delicate lift. It is vinous on the palate, with the Chardonnay adding finesse and freshness and the Pinot Noir, smoothness and body. The fruit on the nose comes through again on the palate as it evolves. The finish is long, fresh and pleasant.

Perfect food pairings : This gastronomic Crémant can be enjoyed as an aperitif, but also goes well with food. Try it with Parmesan cheese straws, pan-fried sea scallops with celeriac, or poached confited foie gras, served with turnip chutney. After a few years' ageing, it will pair beautifully with fattened hen stuffed with truffles.

Serving temperature : 10 - 12°C

