



Centifolia, AOP Rosé d'Anjou, Rosé

AOP Rosé d'Anjou, Vallée de la Loire et Centre, France

Centifolia is the embodiment of delicate rosés, shaped and cradled by the softness of the Loire.

This Rosé d'Anjou with its unique profile represents all the sensory richness and gentleness of the Loire. The pure, slender lines of its bottle symbolise the art of living in the Loire Valley: an invitation to slow down and appreciate the beauty of the moment.

LOCATION

The vines grow in the south-western part of the Maine-et-Loire department, on the edge of the Saumur region

TERROIR

In this part of the region, known as "Anjou Blanc", the subsoil is composed of a white chalk called tuffeau.

WINEMAKING

The grapes are machine-harvested. They are received, destemmed and pressed directly. They are then fined, settled and put into fermentation.

Fermentation is stopped (mutage) with sulfur and a drop in temperature. This is followed by racking, blending and filtration. A second filtration is carried out before bottling.

VARIETALS

Cabernet franc 95%, Grolleau 4%, Cabernet sauvignon 1%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

To the eye, a pale pink colour

AT NOSE

The nose is complexly floral (violets, white flowers) with notes of red berries (strawberries, raspberries, etc.).

ON THE PALATE

Nice balance of sweetness and acidity, giving the wine a certain lightness. Notes of strawberry and raspberry. These are complemented by aromas of peach and other white fruits. The palate finishes on a beautiful roundness.

