

Centifolia, AOP Rosé d'Anjou, Rosé



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).



To the eye, a pale pink colour



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



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.

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