



Coteaux d'Ancenis Rosé Eglise Saint Pierre

AOP Coteaux d'Ancenis,

PRESENTATION

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

LOCATION

Originating from the Armorican Massif, the subsoil dates from the Paleozoic Era. This structural unit is called « Synclinal of Ancenis ».

TERROIR

The Gamay vines grow on an unusual terroir, made up of schist and Palaeozoic sandstone.

WINEMAKING

Bled rosé (called « Saignée wine »). Short skin contact to reach the perfect colour of the wine. Alcoholic fermentation, limited maceration, filtering, and then bottling in a short space of time.

AGEING

Early bottling to keep it fresh.

VARIETAL

Gamay 100%

SERVING

Best enjoyed chilled at 8°C.

VISUAL APPEARANCE

Lovely deep pink colour.

AT NOSE

The nose has expressive aromas of fresh red fruits (redcurrant, raspberry) and delicate notes of spices.

ON THE PALATE

Elegant and fresh on the palate.

FOOD PAIRINGS

This rosé is a fine match for salads, delicatessen or white meats (marinated chicken brochettes).

