

VIVE LA LOIRE!



Rosé d'Anjou Vive la Loire

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

PRÉSENTATION

The berries are regularly tasted to target optimum ripeness. Precision winemaking to bring out the grape variety's qualities.

TERROIR

Made from selected plots with clay-schist soil.

VINIFICATION

Selected plots producing ripe wines with great aromatic potential. Direct pressing. Winemaking brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermentation at 16-20°C.

ÉLEVAGE

Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

CÉPAGES

Gamay, Cabernet franc, Grolleau

SERVICE

Best enjoyed chilled (10-12°C)

DÉGUSTATION

Brilliant pink colour. Very attractive fruity nose with hints of strawberry, boiled sweets, redcurrant, and fresh grapes. Quite fresh, round, and delicious on the palate with strawberry and raspberry flavours. The softness is underpinned by elegant tannin and the long, fruity aftertaste is enhanced by a certain vivaciousness.

ACCORDS GOURMANDS

with dishes to share : delicatessen meats, summer salads, lasagna or pizza. Simply for pleasure !

