

## Rosé d'Anjou Secrets de Chai

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

### LOCATION

The vines grow in the southwestern part of the Maine-et-Loire department, bordering the Saumur region, on low-lying slopes on a bed of solid schist.

### TERROIR

This part of the region, called "Black Anjou" has brown soil and blue slate rock that warms the soil up quickly.

### WINEMAKING

The grapes are picked when they reach technological maturity in order to combine the fruitiness and roundness of Gamay and Grolleau with the structure of Cabernet. After light cold settling, the wine is fermented in temperature-controlled (17°C) stainless steel vats in order to retain maximum aromas. The alcoholic fermentation is stopped with cold treatment in order to maintain residual sugar.

### AGEING

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

### VARIETALS

Gamay 55%, Grolleau

### SERVING

Best enjoyed chilled (10-12°C).

### TASTING

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.

### FOOD PAIRINGS

Best enjoyed with delicatessen meats, shrimp or vegetable egg rolls, fish tajine, fish in a sauce, grilled meats, blue cheeses, raspberry cheesecake, or as an aperitif.

