

Coteaux d'Ancenis rouge

Grain d'expression



TERROIR : This very original terroir of the primary era is made up to the north of Ancenis of Paleozoic shales and sandstones which form a unit called the Ancenis syncline.

WINEMAKING : Bio-protection of the grapes at harvest time to prevent oxidation. Vinification in thermo-regulated vats. Short maceration of 7 days.

AGEING : Bottled in the spring in an oxygen-free environment to preserve the aromatic potential of the grapes.

VARIETALS : Gamay 100%

SERVING : Served slightly chilled (14°C).

FOOD PAIRINGS : To be enjoyed with summer salads, grilled white or red meats, cold meats and soft cheeses.



Beautiful bright red colour.



The nose seduces with its intense notes of fresh fruit (grapes, blackberries, blackcurrants, raspberries).



The palate is round, greedy and full of freshness, with fine tannins. The finish is marked by its deliciously fruity aromas.

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