

VERIDIC

Coteaux d'Ancenis Rouge Véridic

AOP Coteaux Ancenis,

This wine, with no added sulfite, is the true expression of its terroir. To achieve this pure profile, we have selected the best plots of Gamay from Loire Valley.

LOCATION

This vineyard is planted on an unusual terroir located in the north of Ancenis.

TERROIR

The vines grow on a soil composed of schists and sandstone, dating from the Paleozoic Era. It is also called the « synclinal d'Ancenis ».

WINEMAKING

Natural bio-protection of the berries during the harvest to prevent and reduce the oxidation phenomena. Vinification in temperature-controlled vats. Short maceration for one week.

AGEING

Bottling in spring, in the absence of oxygen, to preserve the aromatic potential of the grapes.

VARIETAL

Gamay 100%

SERVING

Enjoy slightly chilled at 14°C.

VISUAL APPEARANCE

Bright red colour.

AT NOSE

Attractive nose with intense notes of fresh fruits (blackberry, blackcurrant, raspberry).

ON THE PALATE

On the palate, this red wine offers roundness and freshness, with very fine tannins. Finish of delicate fruity aromas.

FOOD PAIRINGS

It is an ideal partner for summer salads, grilled red or white meats, delicatessen, soft cheeses.

