

Coteaux d'Ancenis Rouge

Véridic



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.

VARIETALS : Gamay 100%

SERVING : Enjoy slightly chilled at 14°C.

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



Bright red colour.



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



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

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