Rosé d'Anjou Vallée Loire

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

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

PRESENTATION
The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

LOCATION
The vines are planted on hillsides in the Saumur area.

TERROIR
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. 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 franc.
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 fine lees for 4 months before bottling.

VARIETALS
Gamay, Grolleau, Cabernet franc

SERVING
Serve chilled (10-12°C).

VISUAL APPEARANCE
Brilliant pink colour.

AT NOSE
Very attractive fruity nose with hints of strawberry, boiled sweets, redcurrant, and fresh grapes.

ON THE PALATE
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
Ideal with delicatessen meats, shrimp or vegetable egg rolls, fish tajine, fish in a sauce, grilled meats, blue cheeses, raspberry cheesecake, or as an aperitif.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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