

Rosé d'Anjou Val de Loire



LOCATION : The vines grow in the southwestern part of the Maine-et-Loire department, bordering the Saumur region.

TERROIR : The vines grow 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. 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 : Cabernet franc, Gamay, Grolleau

SERVING : Best enjoyed chilled (10-12°C).

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.

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