



## Coteaux d'Ancenis Rosé Eglise Saint Pierre

AOP Coteaux d'Ancenis,

### PRESENTATION

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

### LOCATION

Originating from the Armorican Massif, the subsoil dates from the Paleozoic Era. This structural unit is called « Synclinal of Ancenis ».

### TERROIR

The Gamay vines grow on an unusual terroir, made up of schist and Palaeozoic sandstone.

### WINEMAKING

Bled rosé (called « Saignée wine »). Short skin contact to reach the perfect colour of the wine. Alcoholic fermentation, limited maceration, filtering, and then bottling in a short space of time.

### AGEING

Early bottling to keep it fresh.

### VARIETAL

Gamay 100%

### SERVING

Best enjoyed chilled at 8°C.

### VISUAL APPEARANCE

Lovely deep pink colour.

### AT NOSE

The nose has expressive aromas of fresh red fruits (redcurrant, raspberry) and delicate notes of spices.

### ON THE PALATE

Elegant and fresh on the palate.

### FOOD PAIRINGS

This rosé is a fine match for salads, delicatessen or white meats (marinated chicken brochettes).

