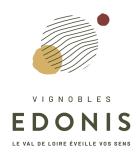
Coteaux d'Ancenis Rosé Eglise Saint Pierre







Lovely deep pink colour.



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



Elegant and fresh on the palate.

colour of the wine. Alcoholic fermentation, limited maceration, filtering, and then bottling in a short space of time.

This structural unit is called « Synclinal of Ancenis ».

AGEING : Early bottling to keep it fresh.

VARIETALS : Gamay 100%

sandstone.

SERVING : Best enjoyed chilled at 8°C.

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

LOCATION : Originating from the Armorican Massif, the subsoil dates from the Paleozoic Era.

TERROIR : The Gamay vines grow on an unusual terroir, made up of schist and Palaeozoic

WINEMAKING : Bled rosé (called « Saignée wine »). Short skin contact to reach the perfect

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