

Coteaux d'Ancenis Rosé

Eglise Saint Pierre



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.

VARIETALS : Gamay 100%

SERVING : Best enjoyed chilled at 8°C.

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



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.

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