

# Rosé d'Anjou Villa Lorane



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**LOCATION :** Located a few kilometres from the Loire, in the middle of vines, Villa Lorane is a beautiful building made out of tufa, the local luminous white rock, and topped with a blue slate roof. Its bucolic garden with various types of roses invites visitors to enjoy the famous douceur angevine (sweet life in Anjou).

**TERROIR :** Made from selected plots with clay-schist soil.

**WINEMAKING :** Precision winemaking to bring out the grape variety's qualities: a beautiful pale colour and an intense, complex bouquet combining varietal aromas (citrus) with ones brought out by fermentation (amyl, sweets, strawberry).

Selected plots producing fresh wines with great aromatic potential. Direct pressing. Winemaking brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermentation at 16-20°C stopped by chilling in order to maintain residual sugar. Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

**AGEING :** Aged on the lees for 2-3 months to lock in fruitiness.

**VARIETALS :** Cabernet franc, Gamay, Grolleau

**SERVING :** Enjoy fresh, between 10 and 12°C.

**FOOD PAIRINGS :** A wine for summer food: delicatessen meats, sweet-and-savoury appetisers (cheese and grapes, devils on horseback, etc.), as well as grilled meats. Desserts: goes very well with strawberries, red fruit sorbets, and fruit salads.

All year round: crab egg rolls and Oriental cuisine. Also: fromage frais and blue cheeses.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)