



Rosé d'Anjou Villa Lorane

AOP Rosé d'Anjou, Vallée de la Loire et Centre, France

Soft with hints of yellow peach, strawberry, and boiled sweets.

PRESENTATION

Suave, fresh, rich, fruity flavours. Delicious wines providing a great deal of pleasure.

THE VINTAGE

High Environmental Value from the 2021 vintage

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.

IN THE VINEYARD

The berries are regularly tasted to target optimum ripeness.

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.

TASTING

Attractive brilliant pink colour with red highlights. Concentrated bouquet with a remarkable range of aromas: yellow peach, pineapple, fresh grapes, strawberry, and boiled sweets, as well as a marked black pepper component. Full-bodied, velvety, and superbly balanced. The wine is crunchy and smooth on the palate, with pronounced flavours of strawberry raspberry. Delicious long aftertaste.



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.

REVIEWS AND AWARDS

"La robe brillante et lumineuse, couleur rose saumoné pâle, s'ouvre sur un nez franc qui associe les odeurs des fruits rouges (fraise, framboise) à des notes de bonbon à la banane. La bouche à l'attaque tendre offre une matière charnue, une délicate sucosité, de la fraîcheur, un bel équilibre, ainsi que des arômes fruités (framboise) qui persistent dans une finale gourmande. Beau Rosé d'Anjou."

Concours des Ligers

