



ESCAPADE



Rosé d'Anjou Escapade

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

Made from organically grown grapes and with a strong commitment to the animal cause, this cuvée reflects the progress of our winemaking techniques, which today allow us to produce with respect for each individual.

LOCATION

The grapes for this cuvée come from vines located in the commune of Montreuil-Bellay, in the heart of the Saumur region.

TERROIR

The terroir where our vines thrive is of the clay-limestone type. The vines extend over 10 hectares.

IN THE VINEYARD

The work in the vineyard is meticulous and scrupulous. Thus, thanks to organic farming, water and air resources, the environment and the quality of the soil are preserved and biodiversity is maintained.

WINEMAKING

Thanks to early morning harvesting and gentle pressing, the aromatic potential is maintained. The vinification is traditional with controlled fermentation temperatures (17 to 19°C).

AGEING

For 4 months, the wine is aged on fine lees with regular stirring of the lees. Bottling and storage take place in our cellars, 25 metres deep, away from light and temperature variations.



VARIETAL

Cabernet franc 100%

SERVING

Serve between 8 and 10°C.

TASTING

This cuvée reveals an elegant and fragrant nose with aromas of ripe strawberries and pink grapefruit. It reveals a greedy mouth, all in roundness with a soft and persistent finish. The colour is pale, with brilliant reflections.

FOOD PAIRINGS

This cuvée will perfectly accompany your dishes such as courgettes stuffed with small vegetables, vegetables simmered with tomato or as a dessert with a fruit salad or rhubarb compote.

