

# VIVE LA LOIRE!



## Rosé d'Anjou Vive la Loire

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

### PRESENTATION

The berries are regularly tasted to target optimum ripeness. Precision winemaking to bring out the grape variety's qualities.

### TERROIR

Made from selected plots with clay-schist soil.

### WINEMAKING

Selected plots producing ripe 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.

### AGEING

Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

### VARIETALS

Gamay, Cabernet franc, Grolleau

### SERVING

Best enjoyed chilled (10-12°C)

### TASTING

Brilliant pink colour. Very attractive fruity nose with hints of strawberry, boiled sweets, redcurrant, and fresh grapes. Quite fresh, round, and delicious on the palate with strawberry and raspberry flavours. The softness is underpinned by elegant tannin and the long, fruity aftertaste is enhanced by a certain vivaciousness.

### FOOD PAIRINGS

with dishes to share : delicatessen meats, summer salads, lasagna or pizza. Simply for pleasure !

