

AOC Rosé d'Anjou 2020



Varieties : Grolleau 40% - Cabernet Franc 40% - Gamay 20%

Soil : Degraded schist

Wine making process :

This rosé is machine harvested. After one night's maceration to give the pink colour, this wine undergoes alcoholic fermentation in tank at low temperature to preserve the complex aromas. When there is 15 – 20g/l of sugar remaining we stop the fermentation by tangential filtration to stabilise the wine. After 3 months in stainless steel tanks the Cabernet d'Anjou is bottled.

Tasting:

The colour is a bright pink.

On the nose one finds red fruits (strawberry and redcurrant), English sweets, with rose and mint.

On the palate, this wine is a delicious, light and sweet, with a lively refreshing finish.

Ageing potential : 2-3 years

Food matching: This soft rosé is excellent with a bowl of strawberries, Asian cuisine and matches all sweet and salty dishes generally. More original, try it with lobster or crayfish.

