

M DE MULONNIÈRE - ROSÉ D'ANJOU

Château de la Mulonnière is an historic wine estate in the Loire Valley producing excellent wines since 1860. Acquired by the Saget family in 2002, the property boasts exceptional terroirs in the most prestigious appellations of the Angers region.

Château de la Mulonnière's second wine, its M label, is a wonderful introduction to Anjou wines.

Region

Anjou, Loire Valley, France.

Grapes

A blend of Cabernet Franc, Cabernet-Sauvignon, Grolleau and Gamay grapes.

Soil

Schist and clay.

Vinification

Total de-stalking of the grapes; a proportion of the harvested grapes undergo skin contact maceration. Low temperature fermentation until the desired balance between sugar and acidity is obtained. A few months' aging in stainless steel tanks before blending followed by the bottling during spring time to preserve as much as possible its fruitiness.

Winemaker Note

Our M de Mulonnière rosé opens with fruity notes such as redcurrant and raspberry. The great freshness on the palate is giving to the wine both crispness and generosity.

Enjoy

A perfect pairing with tomato salads, barbecue-grilled meats, spicy foods or even cherry tart.

