

ROCK N' ROLL

APPELLATION

Rosé d'Anjou.

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 its fruitiness as much as possible.

WINEMAKER NOTE

Our Rosé d'Anjou opens with fruity notes such as redcurrant and raspberry. The great freshness on the palate is giving to the wine both crispiness and generosity.

ENJOY

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

Served at temperature : 8/9°C

