



Rosé d'Anjou AOC 'Douceur Angeline'



Certified organic wine, FR-BIO-01.



The vineyard:

Appellation: Rosé d'Anjou AOC

Grape varieties: 50% Cabernet Franc, 35% Grolleau, 15% Gamay

The soil:

Clay gravel with siliceous clay beneath.

Wine making:

Mechanical harvesting. Grapes are immediately pneumatically pressed. During fermentation, in the thermo-regulated vats, temperature is regulated at 18°C to 20°C. The wine then ages on lees until bottling.

ABV: 11°

Tasting notes:

Appearance: Strong, bright, crystal-clear cranberry colour.

Bouquet: Notes of red berries (strawberries, redcurrants) with a fresh mint and white pepper finish.

Taste: Soft, well-rounded and smooth, with an intense freshness which balances the softness.

Serving temperature and food pairings:

Serve between 8°C and 10°C

Serving suggestions: meats, cold meats, exotic or Mediterranean dishes, salads, tarts and fruit salads.

When to drink:

Perfect to enjoy now while it's young. Can be kept for 2 to 3 years.

