



ROTS

ROSÉ D'ANJOU

Appellation d'Origine Protégée

Mainly Grolleau & Cabernet



Its appellation area becomes mixed up with the one of AOC ANJOU, where we mainly find two types of soils: silty on bank of the Loire River, but clayey and limestone soils are predominant. The climate is oceanic rather dry so favourable to a viticulture based on quality. The main grape used is the Grolleau.



The Rosé d'Anjou shows a pale pink tint with orange hints. An impression of delicacy is always present. Its pleasant nose reveals small matured fruits (peach, pomegranate, cherry) and some amylic notes as banana, strawberry and English sweet. The mouth is supple and harmonious and gives the impression of crunching in a matured fruit with all its freshness.



To drink young.



Serve chilled between 8° and 10°C.



This wine will be perfect with any meal and pairs well with pâté, cold pasta salads, and appetizers.

Joseph Verdier

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