

MONMOUSSEAU



AOC ROSE D'ANJOU

REGION & SOIL

The Anjou wines, celebrated by the poets of La Pléiade, were famous well before the XVIIth century. Indeed, in the VIth century, Appolinus already praised the city of Angers that ' Bacchus gratified with its gifts ' !

This popularity has maintained till today. The Anjou wines are very varied, whether white or red, dry or sweet, sparkling, syrupy, etc.

The Anjou area is not a ' natural ' region. It is the meeting point of very distinct lands: the Massif Vendéen and the Massif Armoricaïn, the strait of Poitou and Touraine. The soils are thus very varied as well. You find shale, chalk, sandstone, sand, and clay; but the chalk called ' tuffeau ', the clay sand and the siliceous stone predominate.

Under a deep blue sky, the climate softened by the light mist coming from the ocean, is very mild in winter (the famous Anjou gentle way of life) and experiences an early spring.

VARIETAL

Our wine is a blending of Cabernet Franc and Grolleau. The Cabernet provides the rosé wine with its structure.

The Grolleau (or Groslot) is recommended for rosés wines, to which it provides its spirit and merriness. It is this grape variety, whose leaves redden in autumn, which gives a very special radiance to the Anjou slopes after the picking.

VINIFICATION

The grapes are pressed right after being picked and only the first pressing, having more condensed aromas, is selected with the ' juice of the drop ' .

Stored in vats, this wine is kept fermenting, without the skin, at low temperatures (14/15°C).

It is bottled right at the beginning of spring so as to keep its freshness and bouquet.

TASTE & APPEARANCE

A pale pink colour, slightly salmon and translucent, seduces the eye. Semi-sweet, light in alcohol, very aromatic with red fruit smells, it is a ' summer wine ' par excellence

SUGGESTIONS

Serve it chilly at about 8°C. Perfect with poultry and white meat, it skillfully goes with all spring and summer meals. You can also appreciate it during hot sunny summer afternoons.



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