

# BARTON & GUESTIER

DEPUIS 1725

## ROSE D'ANJOU


2020

### PRODUCTION

Appellation Rosé d'Anjou Contrôlée


Region: Situated in the Loire Valley between Tours and Nantes.

Grape Varieties: 75 % Grolleau, 25% Gamay.

 Oceanic climate, mild with low temperature variations.


 Soil: Limestone with schist


Vinification: De-stalked grapes – maceration period for a few hours – pressing – alcoholic fermentation at a low temperature.

 Cooling the wine in vats to stop the fermentation and leave residual sugar.


Format Available: 75cl.

### TASTING

 Brilliant pink color.

 Fruit driven with wild strawberries and cherry notes when agitated.

 Soft and smooth Well balanced with a long refreshing aftertaste.

 Aperitif, salads, exotic food, sushi.  
Best served between 8°C and 10°C / 46°F and 50°F.

**THIS WINE IS VEGAN FRIENDLY**

### AWARDS

Gold Medal – Gilbert & Gaillard 2021 – France – 2020 vintage  
Commended – Decanter World Wine Awards 2020 – 2019 vintage  
Silver Medal – Global Rosé Masters 2020 – UK – 2019 vintage  
Gold Medal – Gilbert & Gaillard 2020 – France – 2019 vintage  
Silver Medal / 90 points – Decanter 2019 – 2018 vintage  
95 points / Finalist Great Value – Ultimate Wine Challenge 2019 – USA – 2018 vintage  
Best of Show – USA Drink Pink Vino Wine Competition – 2018 vintage  
Silver Medal – Global Rose Masters 2019 – UK – 2018 vintage  
Commended Award – The International Wine Challenge 2019 – UK – 2018 vintage  
Silver Medal – USA Drink Pink Vino Wine Competition 2018 – 2017 vintage  
Bronze Medal – Global Rose Masters 2018 – UK – 2017 vintage  
Silver Medal – WSWA – Miami 2017 – 2016 vintage



## Les Jardins de la Reine

*The region of Anjou is well-known for its magnificent gardens, created for the French Queens during the Renaissance.*

# B&G



Enjoy our quality responsibly

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