

# 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.



Soil: Limestone with schist



Oceanic climate, mild with low temperature variations.

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

- Bronze Medal – Decanter 2021 – 2020 vintage
- Gold Medal – Prague Wine Trophy 2021 – 2020 vintage
- 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

[www.barton-guestier.com](http://www.barton-guestier.com)

