

BARTON & GUESTIER

DEPUIS 1725

ROSE D'ANJOU 2022 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.

AWARDS

To come



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

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