

DOMAINE LA GUILLAUMERIE

Rosé d'Anjou - Rose 2016



Region :	Loire
Appellation :	Rosé d'Anjou
Cuvée :	
Color :	Rose
Vintage :	2016
Grapes :	Gamay (50%) / Grolleau (50%)
Alcoholic degree :	11.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Temperature-controlled fermentation in stainless steel vats, Pressurage direct.

Ageing in stainless steel vats.



TASTING

APPEARANCE : Raspberry colour, crystal clear.

NOSE : Fresh, fruity, subtle strawberry aromas, slight redcurrant aromas.

PALATE : Fresh, subtle strawberry hints, slight redcurrant hints, slight black pepper hints, good intensity, good length.



SERVING

SERVING TEMPERATURE : Between 6° and 8°

AGING : Ageing from 2016 to 2017



FOOD MATCHES : Cold starters, Grilled white meats, Poultry, Red fruit desserts

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