

# ROSE D'ANJOU

## LOUIS LAURENT



**Production Area :** Loire Valley – Anjou region.

A soft, fruity, medium style rosé wine.

Sourced from selected vineyards in the Anjou region of the Loire Valley in western France.

**Varietal :** 100% Cabernet Franc

**Viticulture and Vinification details :** Mechanical harvest. Chalky soils. Direct pressing. Cold settling at 5-10°C

Fermentation during 15 to 20 days at 15-20°C.

Short maturing (4 months maximum) in stainless steel tank.

**Characteristics :** Slightly orange and gold coloured, it captures the nuances of dried apricots and hazelnuts. It develops its entire aroma and character and leaves a delightful slight taste of freshness on the palate.

Drink young to take advantage of its coolness and fruit.

Serve chilled at about 8-10° C.

Enjoy it on its own, or with light lunches. Perfect with desserts.

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# Louis Laurent

rose d'anjou



Vintage: 2016

**Varietals:** 100% Cabernet Franc

**Tasting Notes:** Slightly orange and gold colored, it captures the nuances of dried apricots and hazelnuts. It develops its entire aromas and character and leaves a delightful slight taste of freshness on the palate.

**Food Pairing:** Enjoy it on its own, or with light lunches. Perfect with desserts.

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