



ROSE D'ANJOU AOC HERITIERS DUBOIS

It was in the XIIIth century that ANJOU wines gained fame. They were sent to England by the French monarchy where they used to be appreciated as well (particularly at François the first's table...). The women were seduced by the wine sweetness. Today, the Rosé d'Anjou Appellation is famous around the world and was accepted among the ranks of AOC wines in 1964.

CLIMATE : Wines are planted in shallow alluvion on schist, producing a fine, light wine. The wine grows on a plateau which dominates the Loire and reflects the sun.

VINTAGE AND WINE MAKING : Cordon pruning. Harvest before over-ripeness, very short maceration on skins (12-16 hours). Pressing, racking must. Alcoholic fermentation. Temperature controlled and bottling.

VINE VARIETY : GAMAY
GROLLEAU
CABERNET FRANC

ALCOHOLIC CONTENT : 11%

SUGAR CONTENT : around 15 g/l

TASTING : Raspberry colour. Fruity scent in the mouth, mellow, very supple and rich, red fruit first flavour. To drink young.

SERVED WITH : Ideal as an aperitif but also with poultry, white meat and to refresh a hot summer day. Serve chilled (6-8°).





HERITIERS DUBOIS, MARCEL DUBOIS ROSE D'ANJOU AOP

Since 1885, six generations of BOUGRIER have mastered the art of Wine making in Loire Valley, creating delicate and subtle wines while working in the utmost respect of land and people... We wish you a great pleasure tasting our wines.

MARCEL DUBOIS was a good friend of Jean-Claude BOUGRIER, the 4th generation of the family story and he decided to create a brand to pay tribute to his good friend.

TASTING NOTES

This beautiful Rosé is crisp with strawberry and raspberry aromas. To be served chilled (50-54 F°) for your barbecue, salads, any spicy food, poultry dishes and of course apéritif.

TO BE SERVED...

Chilled (8-10°) and drink young. Serve fresh this fruity and crisp rosé during your summer parties but of course as well with any spicy or Asian food.

NAME: HERITIERS DUBOIS MARCEL DUBOIS ROSE D'ANJOU AOP

RANGE: MARCEL DUBOIS

GRAPE: GAMAY – GROLLEAU

VINTAGE: 2016

ALCOHOLIC CONTENT: 12°

RESIDUAL SUGAR: <15g/l

SIZE: 75 CL

TYPE OF CLOSURE: cork



HÉRITIERS DUBOIS

rose d'anjou



Vintage: 2016

Varietals: gamay, grolleau, and cabernet franc

Tasting Notes: Raspberry color. Fruity scene in the mouth, mellow, very supple and rich, and red fruit first flavor.

Food Pairing: Ideal as an apertif but also with poultry, white meat.



Imported by Luneau USA Inc, Westport, CT
Ph: 203-222-7733 info@luneau-usa.com