

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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