

# 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.

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

# 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.

CASTEL FRERES - l'Hyverniere –  
44330 LE PALLET – FRANCE  
Tel : +33 240 06 7988  
Fax : +33 240 56 28 16