

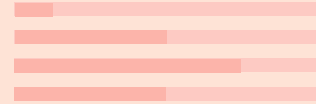


Rosé d'Anjou 8 1/2

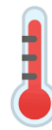
2022

Light

Alcohol
Fresh
Fruity
Sugar



3 Years



6°C / 40 °F



-



AOP Rosé d'Anjou



Gamay 50 % & Grolleau 50 %

20 ha – Yield: 62 hl / ha

Terroir: graves – Sandy clays



Fermentation stopped when 8,5 % is reached.
Low temperature wine making process.



- ✓ Alcohol: 9 % Vol. (AOP minimum required)
- ✓ Total acidity : 4 g / L
- ✓ Sugar : 43 g / L



Both the nose and the palate are dominated by red berries and fruit drops. An enjoyable, easy-to-drink, thirst-quenching wine. Wonderfully generous, smooth, and rounded, with a tangy liveliness that pleasantly accompanies the sensation of sweetness and ensures a fresh finish.



Cold prepared meats, grills, poultry, remarkable with slightly spicy Asian cuisine



Small fried fish, spring rolls



Onion tarts, mixed salads



Berries, strawberry, and berry tarts.



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