



# CHATEAU MONTGUERET Rosé D'Anjou

**Grape varieties:** Grolleau.

**Origin:** In the heart of Anjou, to the south of the River Loire.

**Vinification:** Yields of 65 hectoliters/hectare. Harvests begin late September. Rosé wine obtained by maceration with skins for some of the grapes. Cool fermentation to better express the natural aromas.

**Soil:** The terroir is dominated by slate-like schist (Anjou).

**Tasting notes:**

- **Color:** A pretty pale pink with dark purple tints.
- **Nose:** Red berries.
- **Palate:** An easy-to-drink and thirst-quenching wine. Fresh and smooth.

**Recommendations:** As an aperitif, it goes wonderfully with good, everyday dishes: cured meats, whitebait, savory quiches and tarts, creative summer salads... grilled meats, poultry plain grilled or with a sauce and exotic, lightly spiced dishes.

**Serving condition in F°:** 45

**Alcohol content:** 10.5

**Cellar potential:** 1 to 2 years.



Non contractual pictures