

# MARQUIS DE GOULAINÉ

## ROSE D'ANJOU

**Grape variety(ies):** Grolleau, Cabernet Franc, Gamay

**Origin:** Val de Loire, Anjou

**Soil:** Shale

**Vinification:** Direct pressing, low temperature fermentation with maximum protection against oxidation

**Tasting notes:**

- **Color:** Pink robe, moderately intense

- **Nose:** Quite powerful and elegant with red fruit and floral notes, evoking the grenadine.

- **Palate:** Soft attack, fresh, well-balanced in the mouth, with floral and fruity notes. Harmonious finish, fresh and pleasant.

**Recommendations:** Aperitif, desserts: tarts, ice-cream

**Serving condition in F°:** 50°F

**Cellar potential:** 1 year

**Alcohol content:** 11

**Bottles/case:** 12

