

CHATEAU CHAMPTELOUP

Rosé d'Anjou

Grape varieties: Cabernet Franc, Cabernet Sauvignon, Grolleau, Pineau d'Aunis.

Vinification: After Harvesting and stripping, the fruit undergoes a short maceration process or is pressed immediately. Careful settling and then fermentation at controlled temperatures (18°C).

Tasting notes:

- **Color:** Clear salmon pink with pink hues.
- **Palate:** Fruity and thirst - quenching.

Recommendations: A delightful accompaniment to desserts and strawberry tart especially.

Alcohol content: 11



Non contractual pictures