

BARTON & GUESTIER

DEPUIS 1725

ROSE D'ANJOU

2019

PRODUCTION

Appellation Rosé d'Anjou Contrôlée

Region: Situated in the Loire Valley between Tours and Nantes.

Grape Varieties: 75 % Grolleau, 25% Gamay.



Soil: Limestone with schist



Oceanic climate, mild with low temperature variations.

Vinification: De-stalked grapes – maceration period for a few hours – pressing – alcoholic fermentation at a low temperature.



Cooling the wine in vats to stop the fermentation and leave residual sugar.

Format Available: 75cl.

TASTING



Brilliant pink color.



Fruit driven with wild strawberries and cherry notes when agitated.



Soft and smooth Well balanced with a long refreshing aftertaste.



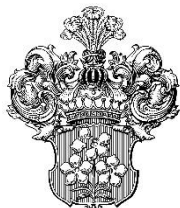
Aperitif, salads, exotic food, sushi.

Best served between 8°C and 10°C / 46°F and 50°F.

THIS WINE IS VEGAN FRIENDLY

AWARDS

- Silver Medal – Global Rosé Masters 2020 – UK – 2019 vintage
- Gold Medal – Gilbert & Gaillard 2020 – France – 2019 vintage
- Silver Medal / 90 points – Decanter 2019 – 2018 vintage
- 95 points / Finalist Great Value – Ultimate Wine Challenge 2019 – USA – 2018 vintage
- Best of Show – USA Drink Pink Vino Wine Competition – 2018 vintage
- Silver Medal – Global Rose Masters 2019 – UK – 2018 vintage
- Commended Award – The International Wine Challenge 2019 – UK – 2018 vintage
- Silver Medal – USA Drink Pink Vino Wine Competition 2018 – 2017 vintage
- Bronze Medal – Global Rose Masters 2018 – UK – 2017 vintage
- Silver Medal – WSWA – Miami 2017 – 2016 vintage



Les Jardins de la Reine

The region of Anjou is well-known for its magnificent gardens, created for the French Queens during the Renaissance.

B&G



Enjoy our quality responsibly

www.barton-guestier.com

