

BARTON & GUESTIER

DEPUIS 1725

ROSE D'ANJOU 2024



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

Gold Medal – Gilbert & Gaillard 2021 – France – 2020 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

