

# ROSÉ D'ANJOU

## Promenade Under the Stars



### REGION

France / Loire Valley

### GRAPES

Grolleau 40%, Gamay 30%, Cabernet Franc 30%

### TERROIR

Sourced from classic Loire grape varieties, Grolleau and Gamay, organically grown on very typical terroirs of clay and sand (silica).

### PRODUCTION

The wine is fermented in temperature controlled stainless steel tanks to preserve its bright, fragrant fruit before being bottled in the March after harvest.

### TASTING NOTES

This wine is light, crisp and clean, with bright acidity. Strawberry flavors and soft acidity give richness emphasized by the mousse. The red fruits, lemon flavors and tight texture give a refreshing wine, texture but rich in complexity.

### FOOD PAIRING

A lovely aperitif or brilliant with an Indian Butter Chicken.

### TECHNICAL DATA

- Lower Sulfités (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



**LE GARENNE**

SUSTAINABLE FARMING