

Bateliers de Loire Rosé d'Anjou 2022

TASTING NOTES

COLOR:

Pale pink (pomelo) with blue highlights

AROMAS:

Nice intensity of citrus and fresh red fruits

PALATE:

Soft and fruity attack, acidulous notes on the finish

FROM GLASS TO PLATE

FOOD PAIRING:

Exotic salads

Mexican food

Framboisier

SERVING TEMPERATURE: 12°C

WINE

WINE STYLE: Semi-dry Rosé

GRAPE VARIETIES: 70% Grolleau Noir – 30% Gamay

WINE MAKING: Direct pressing and vinification in stainless steel vats followed by cold mutage

MATURING: Aged in stainless steel vats for 6 months before bottling

ALCOHOL: 11% vol

RESIDUAL SUGAR g/L: 12

REMY PANNIER
MAISON FONDÉE EN 1885

