



Marquis de Goulaine

Rose d'Anjou "La Roseraie"



Varietal: Grolleau, Cabernet Franc, Gamay

Elevation:

Practice:

Dry Extract:

Appellation: Anjou, France

Production:

Alcohol: 11%

Acidity:

Residual Sugar: 7 g/l

pH Level:

Tasting Notes:

Quite powerful and elegant on the nose with red fruit and floral notes. Soft attack on the palate, fresh balanced in the mouth with floral and fruity notes

Aging:

Stainless Steele

Winemaking:

Direct pressing, low temperature fermentation with maximum protection against oxidation

Food Pairing:

Drink alone or pair with seafood, a savory poultry dish, or fresh veggie pasta.

Accolades:

