



ATMOSPHERE

ROSÉ D'ANJOU

Appellation d'Origine Protégée

Anjou appellation covers an area of 128 communes, including a number of sub-regional and communal AOCs.

Anjou region has a temperate oceanic climate, but mainly dry, with a narrow variation in temperature, known as the proverbial "douceur angevine" (Angevine delight).

The Rosé d'Anjou appellation overlaps with the AOP Anjou area. It covers 2,300 hectares of vineyards.



STATISTICS

Grape Variety: a blend of Gamay, Grolleau.

Soil type: very typical terroirs of clay and sand (silica) of the Loire Valley.

UPC : 8 1583401084 8



TASTING NOTES

Appearance: Bright, crystalline appearance.

Nose: Fine soft red fruit (strawberry, gooseberry) notes, rose, boiled sweet, coming together in a minty, white pepper fresh aroma.

Palate: rounded and smooth, with a liveliness which offsets the palatable sensation and refreshes while lingering in the mouth.



PAIRINGS

To be served chilled (8°C). It will be enjoyed with Mediterranean food salads, white meats, picnics and parties, or simply be appreciated on its own.



PIERRE CHAINIER

GRANDS VINS DE LOIRE

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