

# DOMAINE MONCOURT



Vins de Loire et de France

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## Rosé d'Anjou

**Appellation :** Appellation Rosé d'Anjou Contrôlée

**Grape varieties:** Grolleau 40%, Pineau d'Aunis 20%, Cabernet Franc 20%

**Vintage:** 2015

**Soil :** flint, clay-limestone, gravelly

**Growing practices:** Val de Loire Guyot pruning, manual and mechanical leaf removal

**Vinification:** The mechanical harvest, 60% of crop is squeezed directly, and 40% is placed in vats for maceration for 12 hours in order to obtain a desired color and well-balanced wine. The process of settling lasts for 24 hours. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in vats on fine lees for 6 months until bottling.

**Annual production:** 50 000 - 60 000 bottles

**Tasting notes :**

- Bright and crystalline raspberry color with saumon shades
- Aromas of red berries (strawberry, currant, raspberry) with notes of rose.
- It's a tender, round and well-balanced wine

**Food pairings:** appetizer, grill dishes, pizza

**Service temperature :** Serve fresh 6°C

**Ageing potential :** The optimal consumption of this wine is within its first years

**Medals:** Silver Medal Liger d'Argent in Concours des Vins du Val de Loire of Angers 2016



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