

# AOC ROSÉ D'ANJOU

“Maison Castel demonstrates its commitment to French traditions and savoir-faire with this AOC Rosé d'Anjou, an appellation from the Loire valley. Fruity and expressive, this wine is the perfect combination of typicity and modernity.”



Cédric Jenin - Winemaker



Residual sugars 18g/L



## EXCEPTIONAL TERROIR

AOC Rosé d'Anjou is a regional appellation of the Loire valley. Anjou is characterised by a **maritime climate** with numerous micro-climates suitable for wine growing. Its freshness, aromatic expression and unctuous character make it an **emblematic wine** of the region.



## MAISON CASTEL KNOW-HOW

The Maison Castel wine makers work with **long-term partners** and follow **strict guidelines** to enhance the expression and primary aroma intensity of **Gamay and Grolleau**. The choice of picking date is key in defining the profile of AOC Rosé d'Anjou, which is why the ripening process is very closely monitored. The grapes are pressed on arrival at the winery. The choice of yeast and the temperature at which alcoholic fermentation takes place define the **aromatic profile** of this wine.



Pale pink robe with coral hints



Highly expressive, with red fruit and citrus notes



Flavourful, mouth-filling and fresh, with good balance



Enjoy as an aperitif or with buffet-style food, charcuterie and desserts.

The perfect match would be melon mousse, cured ham and Gruyère cheese crackers



Serve at 8 - 10°C



Can be aged for up to 2 years