

ROSÉ D'ANJOU CUVÉE DECANTER

- 🌐 **Country** – France
- 📍 **Region** – Rosé d'Anjou, Loire Valley
- ⚙️ **Producer** – Jean-Charles Moncourt
- **Type** – still wine

- 💧 **Color** – Rose
- 🍇 **Grape variety** – Grolleau, Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis, Gamay
- 💧 **Alcohol content** – 11%
- 🍷 **Volume** – 0,75 l

- 👅 **Tasting characteristics** – The wine shows a bright, crystalline raspberry color with salmon pink shades.
Very rich aroma reveals shades of red fruits, strawberries, raspberries, and roses.
Elegant in the mouth, the wine shows fruit and berry tones, an excellent balance of refreshing acidity and a pleasant finish with notes of mint and white pepper.
- 🍷 **Gastronomy** – Ideal as an aperitif, as well as in combination with Asian dishes, light salads, fruit desserts, berry pies.
Recommended serving temperature is 6–8°
- ⚙️ **Production method** – Short maceration on the skin is used to extract color and aroma.
Temperature controlled fermentation in steel tank at low temperature.

