






LES JARDINS D'ANJOU

Designation :	ROSÉ D'ANJOU
Vintage :	2016
Grape varieties :	Cabernet Franc and Cabernet Sauvignon
Origin :	The Anjou wine region is found essentially south of Angers. It stretches from the hillsides on the edge of the river Loire and its tributaries (the rivers Layon and Aubance) to the north of the Deux-Sèvres and Vienne departments.
Vinification :	Traditional method for rosé wine. The wine is part-bled, part-macerated for a whole day. Fermentation under controlled temperature (16-18°C). The wine is then racked, stabilised, fined and kept at low temperature in an inert atmosphere.
Soil :	Ancient land rich in silica and limestone, on dales and hills.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Pink veering onto onionskin tones.
 Nose :	Fruity.
 Palate :	Round and fleshy as well as fresh. Good lingering aromas.
Recommendations :	Serve as an apéritif, with cured meats, mixed salads or strawberry tart.
Serving condition in C° :	Chilled, between 8°C and 10°C
Alcohol content :	10.5
Cellar potential :	Drink now.
Acidity G/L :	0



Product code :	32403
Bottle type :	0,75TOURAIN VAL LOIRE VIS BL
Capacity :	0.75 L
Empty bt weight / size in mm :	0.455 Kg / L 81.2 x l 81.2 x h 308.5
Full bt weight :	1.205 Kg
Case weight / size in mm :	7.376 Kg / L 257 x l 174 x h 316
Cubic Capacity :	0.014 m ³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	21
Number of cartons per palett :	105
Palett weight :	774.48 Kg
Bottle Barcode :	3176780035611
Carton Barcode :	3176781038536