

Alain de la Treille Rose d'Anjou

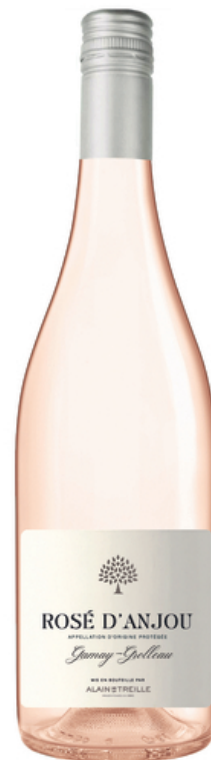
Maison Alain de la Treille

France - Loire Valley

The Rosé d'Anjou AOC, also known as Anjou Rosé AOC, produces medium-sweet rosés. Wines are made predominantly from Grolleau, with percentages of Cabernet Franc, Cabernet Sauvignon, Gamay, Malbec and Pineau d'Aunis permitted. Anjou soils reflect the geological identity of its border position between Armorican and Parisian basins. The terroirs consist of metamorphic and crystalline rocks (schist, sandstone) known as Anjou Noir, and 'Terres Blanches' (white earth) limestone known as Anjou Blanc. The AOC covers 1,890 hectares (4,668 acres).

The Grolleau grape derives its name from the French word 'grolle', meaning crow – a reflection of the dark black color of the grapes.

Crisp and refreshing with vibrant aromas of strawberry and raspberry. Juicy and well-balanced with a long finish.



Specifications

Wine Type	Rosé
Varietals	50% Gamay, 50% Grolleau Noir
Age of Vines	25 years
Vinification	Selective juice extraction to preserve color & aromas. Temperature controlled fermentation is followed by aging on the fine lees. No malolactic fermentation; no oak.
Pairings	To be served chilled (10°C/50°F) with barbecued meats, salads, any spicy food, poultry dishes and of course appetizers.

Codes, Weights and Measures

UPC	7 84585 02288 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02288 2
Case Weight	33
Cases/Pallet	50
Layers/Pallet	10
ABV	11.00%
SRP	\$ 16.99 USD 750mL Bottle

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