

DOMAINE DE L'ANCHOIS



These wines come from a vineyard situated in Provence, in Châteauneuf-les-Martigues, between the salt-water lagoons and the Mediterranean

Rosé, 2023

Cultivation Method:

Soil Type: clay/sand

Density: 2,900 plants/ha

Vineyard managed using organic and biodynamic agricultural methods since plantation.

Grape Varieties: 60% Musky œillade, 20% Plant des Cévennes, 10% Sciaccarello, 10% Albert Seibel.



Winemaking:

Grape cooling, de-stemming, crushing, direct pressing, and settling. Fermentation: solely due to natural yeasts (no added yeasts nor chaptalization), 3 weeks at 16°C

Alcohol: 12° Residual Sugar: < 1 g/L Sulfites: < 25 mg/L



Tasting:

The colour is salmon pink with a hint of raspberry. The bouquet opens on a lovely minerality, and we sense the wine's acidity and freshness, with notes of pomelo and wild raspberry. The attack is bold but progressive. A magnificent finish on wild strawberries.

Pairing:

To enjoy with moussaka, almond trout, pike dumplings, pepper filet mignon, raspberry bavarois, fruit salad, red berry cheesecake...



Serve at 10 – 12°C



Domaine de l'Anchois

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