### **DOMAINE DE L'ANCHOIS**



These wines come from a vineyard located in Provence, in Châteauneuf-les-Martigues, between the salt-water ponds and the Mediterranean.



# Le Rosé Anton

#### Cultural practices:



Soil Type: clay/sand Density: 2,900 plants/ha

Vineyard managed using organic and biodynamic agricultural

methods since plantation.

Cépages: 60 % Musky Œillade, 20% Plant des Cevennes, 10%

Sciaccarello, 10% Albert Seibel

#### Tasting:



The wine colour is pale pink. The **bouquet** opens with a beautiful minerality, we sense the wine's acidity and freshness with notes of wild strawberries, lilac flower, white peach, blood orange, and wild raspberries. **The attack** is bold but progressive. A magnificent **finish** on wild strawberries.

#### Winemaking:



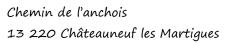
Grape cooling, direct pressing and settling.

Fermentation: bottling during fermentation, the fermentation is

continued in bottle. This wine is sulfite-free.

Alcool: 12 ° Residual sugar: <2 g/L Sulfites: <25mg

#### Domaine de l'Anchois



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## Pairing:



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

Serve at 8 - 10 °C





