

# 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



### Pairing:

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

Serve at 8 - 10 °C



### Domaine de l'Anchois

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