

# 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

### Cultural practices :



Soil Type: clay/sand

Density: 2,900 plants/ha

Vineyard managed using organic and biodynamic agricultural methods since plantation.

Grape variety : 30 % Savagnin rose aromatique, 30 % Œillade musquée, 20% Sciaccarello 10% Sauvignon, 10% muscat romain

### Dégustation :



A pretty, clear, and bright rose petal color that evokes delicacy and freshness. The nose is refined and original, marked by an immediate freshness. The aromas are distinguished by a surprising note of popcorn, slightly toasted, which blends with subtle fruity touches (fresh strawberry, white peach). The attack is lively and thirst-quenching. The texture remains light, carried by a crisp acidity. The delicious character of the popcorn brings a toasted nuance that contrasts with the fruity freshness...

### Winemaking :



Cooling of grapes, destemming, crushing, direct pressing, and settling. Fermentation: using only indigenous yeasts (no added yeasts or chaptalization), 2 weeks at 16°C.

Alcool : 12 ° Residual Sugar : 0 g/L Sulfites : <25mg

### Pairing :

Enjoy with moussaka, trout with almonds, pike quenelles, pepper-crusted filet mignon, raspberry bavares, fruit salads, red fruit cheesecakes, and more.



Serve at 8 – 10 °C

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