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 Rouget

Cultural practices:

Soil Type: clay/sand
Density: 2,900 plants/ha
Vineyard managed using organic and biodynamic agricultural **methods since plantation.**
Grape variety: 100% Sciaccarello

Tasting :

A bright, clear, and dazzling ruby color that already hints at the wine's freshness and lightness. An expressive and delicate nose, marked by floral notes (peony, violet) intertwined with aromas of fresh red berries (redcurrant, raspberry, wild strawberry). The attack on the palate is supple and lively, carried by a crisp acidity. The mid-palate reveals a beautiful lightness, with a bright fruity structure and a fluid texture. The tannins are fine, discreet, almost silky, which accentuates the drinkability. The finish is short to medium, but refreshing, leaving a lingering floral and fruity impression, ideal for a convivial wine.

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** : 0 g/L **Sulfites** : <5mg

Pairing :

Fine charcuterie, roasted poultry, mild cheeses, or even vegetarian dishes made with grilled vegetables.
Serve at 8 – 10 °C

Domaine de l'Anchois
Chemin de l'anchois
13 220 Châteauneuf les Martigues
Tel : 06.58.57.19.70
Mail : anchois@live.fr

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