



CHATEAU DE MONTGUERET

Designation:

ROSE D'ANJOU

Grape varieties :

GROLLEAU

Vinification:

Direct pressing, fermentation at low temperatures and maximum attention to protect the wine from oxidation.

Soil:

Clay shale, an estate over 120 hectares in the commune of Nueil-sur-Layon whose vines are spread over four communes in southern Saumurois , producing the AOCs Saumur, Anjou and Coteaux de Layon

Alcohol content :

10%

Sensory characteristic :

Colour : Brilliant pink colour with ruby highlights.

Nose : Powerful and elegant with floral notes developing into red fruits with a hint of grenadine.

Palate : Soft, fresh and well-balanced on the palate with a fruit-laden, smooth and pleasant finish



LACHETEAU - Château du Cléray

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