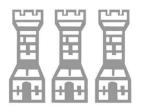


LESCAVES 風風風 DE L'ANGEVINE



LES CAVES DE L'ANGEVINE, MARCEL DUBOIS ROSE D'ANJOU AOP

Since 1885, six generations of BOUGRIER have mastered the art of Wine making in Loire Valley, creating delicate and subtle wines while working in the utmost respect of land and people... We wish you a great pleasure tasting our wines. MARCEL DUBOIS was a good friend of Jean-Claude BOUGRIER, the 4th generation of the family story and he decided to create a brand to pay tribute to his good friend.

TASTING NOTES

This beautiful Rosé is crisp with strawberry and raspberry aromas. To be served chilled (50-54 F°) for your barbecue, salads, any spicy food, poultry dishes and of course aperitif.

TO BE SERVED...

Chilled (8-10°) and drink young, parties but of course as well with any spicy or Asian food. Serve fresh this fruity and crisp rosé during your summer

CLIMATE

Wines are planted in shallow alluvion on schist, producing a fine, light wine. The wine grows on a plateau which dominates the Loire and reflects the sun.

VINTAGE AND WINE MAKING

Gordon pruning. Harvest before over-ripeness, very short maceration on skins (12 - 16 hours), Pressing, racking must. Alcoholic fermentation. Temperature controlled and bottling.

NAME: LES CAVES DE L'ANGEVINE MARCEL DUBOIS ROSE D'ANJOU AC

RANGE: MARCEL DUBOIS **GRAPE:** GAMAY - GROLLEAU

VINTAGE: 2016

ALCOHOLIC CONTENT: 12° RESIDUAL SUGAR: <15q/I

SIZE: 75 CL

TYPE OF CLOSURE: cork









rose d'anjou



Vintage: 2016

Varietals: gamay, grolleau, and cabernet franc

Tasting Notes: This beautiful Rose is crisp with strawberry and raspberry aromas. To be served chilled (50-54) for your barbecue, salads, any spiced food, poultry dishes, and of course aperitif.

To Be Served: Chillded (8-10) and drink young. Serve fresh this fruity and crips rose during your summer parties but of course as well with any spicy or Asian food.

