



Authenticity and Quality...

## Rosé d'Anjou Domaine de Terrebrune

The perfect wine for *gourmands*, Rosé d'Anjou is round and mellow on the palate with a liveliness that compensates for the sweet sensation and refreshes the finish.

Fresh, fruity, light, low in alcohol, this wine is easy to drink.



### WINE AND FOOD

Serve between 8°-10°C with  
Aperitif - Mix salads -  
Cooked meats - Poultry - Barbecue

### THE DOMAIN

The "Domaine de Terrebrune" is a family domain, made of 50 hectares of vines, producing 400,000 bottles/year. More than half of this production is rosé wine. Respect for the environment has a very high priority at Terrebrune. Their methods are both ecologically friendly and efficient in that they make use of the most recent technological innovations while preserving their natural heritage.

### THE VINEYARD

Soil: Clay-gravelly with schist  
Subsoil: Silty sand and clayey sand  
Grape variety: Grolleau, Gamay  
Age of the vines: 20 years old  
Area: 7.5 ha  
Yield: 60 hl/ha  
Production: 65,000 bottles/year

### HARVEST

Mechanical

### WINE MAKING PROCESS

- Very short skin contact
- Low temperature fermentation
- The fermentation is stopped with a filter to keep some sugar (residual sugar = 20 g/l)

### TASTING NOTES

Semi-dry rosé wine with a salmon color. This wine is very famous all around the world and represents the two grapes Grolleau and Gamay very well. Like the Cabernet d'Anjou it is very fruity with red berries and fresh fruits aromas. It is an easy to drink wine, very refreshing.

### EVOLUTION

To drink in the year following the vintage