



Chéreau Carré

Les Grands Cèdres – Rosé d'Anjou

The vineyard at MARTIGNE BRIAND is run by Marc SECHET descendant of a family of wine growers stretching back to the 19th century.

Alongside the Loire to the south and west of Anger. The wines of Anjou have been very popular in Europe since the 13th century, notably in the UK and Holland. In the past the wines were shipped down the Loire in large barrels

APPELLATION :

Rose d'anjou, AOP

GRAPE VARIETY :

Grolleau

SOIL:

Classed amongst the great wines of ANJOU since 1787 the vineyard is situated on the hillside of carboniferous schist which dominates the LAYON and is very well known for its medium dry Rose d'Anjou and equally for Coteaux du Layon and Anjou Rouge.

WINE MAKING PROCESS :

All Rose wines are made in the same manner: the grapes are pressed after a light fermentation to maximise the intense rose colour.

The fermentation is not fully completed in order to keep the roundness of the wine and the essential lightness and freshness is achieved at the same time.

VINTAGE 2021

While 2021 spring allowed early budding, winter came back in April with frost. A long cold week happened to have an impact on our little buds. After a wet but cool summer, picking was made under perfect weather conditions allowing optimum maturity of the grapes.

WINE AND FOOD PAIRING :

The wine is a vivid rose pink colour. In the mouth it is very fruity and round.

Sweet dishes and Rose d'Anjou are an excellent match but the wine equally has a harmony with porc based menus.

The ideal temperature for serving is 8 or 9 degrees.

Residual Sugar : 19 gr/l

