



# TÊTE DE LINOTTE

## AOC ROSÉ D'ANJOU

### HISTORY

Following the biodiversity inventory made by our winegrowers on their plots, we have created a range of organic wine with the effigy of a protected and highly sympathetic species on our territory: the melodious linnet.

### TERROIR

#### CLIMATE

Temperate, rather dry oceanic climate.

#### GEOLOGY

Dark soils of schist and tuffeau.

#### VARIETAL(S)

Grolleau & Gamay.

### WINEMAKING

The grapes are picked at 12-13°C of potential. Direct pressing and inerting of the juices under nitrogen to keep all the aromatic potential and fruit of the grapes. Temperature-controlled stainless steel tank. Fermentation by a selected yeast between 14 and 16°C for 2 weeks. Maturing on fine lees up to 15 days before bottling.



### TASTING NOTES

Beautiful pale candy pink colour. It is a tender and fruity wine with peach aromas dominating. Very good balance between acidity and sugar.

### FOOD PAIRING

Aperitif, exotic cuisine, white meats and red fruit soups.

### SERVING TEMPERATURE

Between 6 and 9°C.

### AGING

1 to 2 years.

### FORMAT

Bottle 75 cL.

#### Our group



#### Our certifications

