



COLLECTION ORIGINES

APPELLATION D'ORIGINE CONTRÔLÉE
ROSÉ D'ANJOU

Dumnacus Vignerons : 180 winegrowers who proudly bear the Loire Region's colors, who share the same wine pride and passion and who promote everyone's know-how through a single banner.

Dumnacus Vignerons symbolizes Loire wines in all their diversity and authenticity.

Dumnacus Vignerons brings us back to the Gallo-Roman period, to find the brave gallic warrior **Dumnacus**; symbol of our land, our authentic vineyards and of a free state of mind.

Because our wines are like him, they are also like you. They all bring us together.

Because our wines reveal the true nature of the Loire.

Glory to the Loire !



Soil, terroir & winemaking

A variety of soils ranging from dark schists to tuffeau limestone. Temperate oceanic climate with very slight variations in temperature - the mild climate for which Anjou is renowned.

The primary variety is one that is endemic to the region - Grolleau, to which Gamay is added in the main. Grapes are picked when well ripened, to maintain a good balance between varieties. Aged for 3 months.

Tasting notes

A superbly soft wine. Luminous colour with raspberry reflections. The nose offers aromas of fresh fruit, which reappear on the palate. Altogether a mouthwatering, refreshing wine. The summer's evening rosé par excellence, perfect for barbecues.

Service and aging

To be served between 6°C and 9°C. Serve during the year.

