



LULU

AOC ROSÉ D'ANJOU

HISTORY

Following the biodiversity inventory carried out by our winegrowers on their plots, we have created a range of organic wines featuring a species that is protected on our territory and highly sympathetic: the Lulu Lark. It turns out that birds like the skylark are real crop auxiliaries, feeding on insects that are harmful to vines. That's why our winegrowers are installing more and more nesting boxes to provide them with a safe haven and enjoy their benefits.

TERROIR

CLIMATE

Rather dry, temperate oceanic climate.

GEOLOGY

Dark soils of schist and tuffeau.

VARIETAL(S)

The blend varies each year according to the harvest, and the grape varieties that can be used are Grolleau, Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis, Gamay and/or Côt.

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 9 and 12°C.

AGING

1 to 2 years.



Notre groupe



Nos certifications

Loire Propriétés - Route de Vauchrézien 49320 Brissac-Quincé, France.