

CHÂTEAU ANGUEIROUN



RÉSERVE *Rosé Cuvée 2021*

AOP CÔTES DE PROVENCE

TERROIR : Vineyards on hills facing the sun rising in the bay of Bormes-les-Mimosas and Le Lavandou, close to the sea, on slate soil rich in mica, quartz and sandy-clay.

TASTING: A pale pink robe, A complex Nose with notes of well ripened white flesh fruit and melon. Full and fleshy on the palette, with a balance of notes of white peaches and yellow flowers. At the crossroads between a wine for sharing and gastronomy, this cuvée will satisfy the most demanding palettes,

GRAPE VARIETIES : 80 % Grenache, 13 % Cinsault, 7 % Syrah

VINIFICATION : Destemming, short maceration. Pneumatic pressing, selection of first tasting juices. Decanting of worts at 15° for 24 h. Silt removal. Fermentation 18°.

GOURMET MATCHING: Very easy with the RESERVE cuvée: serve between 10° and 12°, it goes with just about everything! This typically Provençal rosé is marvellous as an aperitif and will liven up your times together with your friends just accompanied by an Oursinade, garlic mayonnaise dip or grilled Mediterranean fish. It goes perfectly with Tuna or Beef Carpaccio, zucchini flower beignets, miniature stuffed Provençal vegetables, Ratatouille, lamb brochettes, but also with sushi and sashimi, a quiche or savoury crepes. Surprise yourself with a strawberry salad or a fruit gratin in Sabayon sauce.

BEST TO DRINK : Now



Delivered in a box of 6 bottles packed lying down, in layers



distributed by **ANGUEIROUN SELECTIONS**
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Awards **RÉSERVE** *Rosé*



Cuvée 2013



Cuvée 2013



Cuvée 2016



Cuvée 2018