



COTES DU RHONE ROUGE ANAIS

FLOOR TYPE

The plots are located on hillsides, on a clayey-limestone soil with small pebbles on the city of Roquemaure.

ENCAPPING

Grenache 100%

VINIFICATION AND MATURING

Hand-picked only, with very strict sorting “before and after destemming”.

Cold pre-fermentation vatting and long vatting under immersed marc.

Vinification in thermo-regulated concrete vats with a system of keys for locking the cap of the marc.

Total immersion.

Ageing 1 year in concrete vats.

TYPICITY

These wines are very characteristic thanks to the very well exposed terroir, but remain gourmet thanks to the climate and the choice of the plots for the cuvée.

They are characterized by notes of red fruits and candied fruits.

Ruby color.

Expressive nose of red fruits.

On the palate, no tannins, aromas of candied red fruits, strawberry jam.

Keep between 3 and 8 years.

